

MAY 1982 \$2.00

ESTABLISHED 1906

PALM BEACH



THE SLEEPY SOUTH MOVES INTO THE FAST LANE: The wildly appealing animals at Metrozoo, the World's Fair in Knoxville, Florida Festivals and the Search for Alexander in New Orleans





PLANDOME *South*



Artist's conception

On the ocean at Juno Beach, within minutes of Palm Beach. 60 oceanfront apartments in a unique 12 story condominium. 46 of these residences are splitlevel averaging 2400 sq. ft. The breathtaking entrance foyer is double the average room height. The top level contains four townhouses each up to 4500 square feet.

Pre-construction prices from \$325,000.00.

For further information call collect (305) 622-5000

Plandome South, 700 Ocean Drive, Juno Beach, FL 33408

BROKERS PROTECTED

Prices subject to change without notice. Void where prohibited by law.

Geoffrey Beene



Martha

Palm Beach New York Bal Harbour

PALM BEACH LIFE

MAY 1982

VOL. 75, No. 5



ON OUR COVER: In her own whimsical style, artist Valerie Poole has depicted the appealing stars of Metrozoo, flanking a Mizner gateway. Specializing in painting endangered species, the Lake Worth artist portrayed the innocence of Metrozoo's inhabitants. For photos and story on Miami's wild new attraction, see page 34.

DEPARTMENTS

PB DATELINE by Agnes Ash	6
FIRST EDITIONS by Alden Whitman	10
IN GOOD SHAPE: PAIN — A FOUR LETTER WORD by Joy Tomlinson Phelan	17
DAYS & NIGHTS by Mary Dymon	21
GROWING MY WAY: CLONING AROUND WITH PLANTS by Bob Robson	26
THE WINE MYSTIQUE: EDUCATION BREEDS ETIQUETTE by Charles Calhoun	30
OUT & ABOUT by Nancy Furstinger	58
DISTINCTIVE DINING by Rosa Tusa	68
THE STARS & YOU by Sybil Leek	78
CROSSWORD PUZZLE by John M. Willig	80

FEATURES

DISCOVER THE WILD PERSONALITIES AT METROZOO by Nancy Furstinger	34
CARMAC VI — A YACHT RIGGED FOR HIGH-SEAS COMFORT by Kirstin Downey	38
THE ETERNAL SEARCH FOR ALEXANDER by Frank Getlein	42
ENGLISH TREASURES — NO TRIFLING MATTER by Rosa Tusa	44
KNOXVILLE PUTS ON A HAPPY FACE FOR THE 1982 WORLD'S FAIR by Paul J.C. Friedlander	46
SIZZLING SUMMER FASHIONS by Betty Yarmon	48
FLORIDA FESTIVALS by Ava Van de Water	50

National Advertising Representatives

Eastern United States:
Good Magazines
50 E. 42nd St.
New York, N.Y. 10017
(212) 682-0385

Western United States:
Zander & Bigler, Inc.
5478 Wilshire Blvd.
Los Angeles, Ca. 90036
(213) 938-0111

Midwestern United States:
Reynolds & Associates
2 N. Riverside Plaza
Suite 813
Chicago, Ill. 60606
(312) 930-9496



Miami Office: 1515 N.W. 167th St., 620-1050



PALM BEACH LIFE is published monthly. Headquarters, 265 Royal Poinciana Way, Palm Beach, Fla., 33480. Copyright 1982 by Palm Beach Newspapers, Inc. Publication No. 418-700. Entered at Tallahassee Dec. 15, 1906. Second class postage paid at Palm Beach, Fla. Additional entry at other offices. Postmaster: send address corrections to P.O. Box 1176, Palm Beach, Fla., 33480. Member Audit Bureau of Circulations. Single issue \$2.00 per copy on newsstands; by mail \$2.33. Subscription (1 year) \$16.50. Add \$5.00 for outside the continental U.S.A. (305) 837-4763.

President
DANIEL J. MAHONEY JR.

Publisher
AGNES ASH

Art and Production Director
ANNE WHOLF

Managing Editor
AVA L. VAN DE WATER

Advertising Director
LOU CALDERONI

Circulation Manager
GEORGE F. SMITH

Production Manager and
Assistant Art Director
KATHARINE DOWNING

Assistant Managing Editor
NANCY FURSTINGER

Food Editor
ROSA TUSA

Fashion Editor
BETTY YARMON

Health and Beauty Editor
JOY TOMLINSON PHELAN

Book Editor
ALDEN WHITMAN

Interior Design Editor
SKIPPI DUNCAN HARWOOD

Art Assistant
THERESA ODELL

Assistant to the Publisher
ELLEN ROBINSON

Contributing Photographers
STEPHEN LEEK
KIM SARGENT
TED H. FUNK
AKIRA SUWA
CRAIG STANFIELD

Correspondents
CHARLES CALHOUN
MARY DYMON
SYBIL LEEK
BOB ROBSON
JOHN M. WILLIG
MORTON YARMON

Advertising Representatives
JOHN GALLUP
SANDEE HOFFMAN
ANNE TYSON

Advertising Coordinator
BETHLYN JASPER



When
your
own
initials
are
enough™

BOTTEGA VENETA

EXCLUSIVELY at

DAVID'S OF PALM BEACH,

339 Worth Avenue, Palm Beach, Florida.

Any way you look at it...

The concept is new. The design extraordinary. The criteria...to be the finest. All this without compromise.

The result—a twin 32 story building rising from a five story multi use platform, comprising lobby, shops, a renowned restaurant, offices, amenities, pool deck and parking garage.

The 32 story condominium will have 4 apartments per floor serviced by 4 elevators. An equal mix of 2 and 3 bedroom floor plans all with spectacular views of the lake, Palm Beach, and the ocean to the East, the City and beyond to the West.

The amenities are unique. The 5th story pool deck, for example, will have a morning pool overlooking the lake and an afternoon pool, cabanas, tennis and food service.

The Club offers billiards, stock ticker, Quoteron, projection television, and many other facilities.

We think you'll be impressed and hope you will be a part of this exciting new concept that now is a reality.

THE PLAZA

WATERFRONT RESIDENCES OF DISTINCTION
OVERLOOKING PALM BEACH

SALES CENTER
525 SOUTH FLAGLER DRIVE
WEST PALM BEACH, FL 33401
(305) 655-2555
OPEN 9 TO 5 MON. THRU FRI.
SAT. 10 TO 5, SUN. 1 TO 5

The only address that gives you a reason to look down on Palm Beach!



Two and three bedroom residences from \$275,000 to \$460,000
Two and three bedroom Penthouses from \$375,000 to \$500,000
and the Grand Penthouse at \$1,100,000

Developers of The Plaza, The Armour/Guider Development Corporation. Prices subject to change without notice. All dimensions are approximate. Artist's rendering of building.

Interior IDesign Studio

"Our talented interior designers are experts at interpreting your taste, your lifestyle, your budget into incredibly beautiful and practical living spaces. They'll coordinate and help you select furniture, fabric, wallpaper, carpeting as well as install mirrored walls, track lighting, wood flooring or even custom design one piece or an entire room. In other words, we do it all. And, remember, there's no extra charge for services when making purchases through the Interior Design Studios. Please call the Interior Design Studio nearest you to set up an appointment to discuss your decorating needs."
Helene Brown, Director of Interior Design.



Miami, Dadeland, Westland, 163rd Street, Hollywood, Galleria, Pompano, Plantation, Boca Raton, West Palm Beach, Orlando, Altamonte Springs, Clearwater, St. Petersburg, Tampa, Sarasota, Fort Myers and Daytona Beach.

Burdines

AGNES ASH

PB DATELINE



From our unusual collection
of artistry in Venetian Glass

"Birds Captured in Flight"
Signed and Certificated

Limited Edition
24" w x 24" h

*Feathers
& Steinberg
Inc.*

ESPLANADE • 150 WORTH AVENUE • PALM BEACH • 305 655 0677



Pure Silk
designed in Italy
exclusively for...

at Feathers

ESPLANADE • 150 WORTH AVENUE • PALM BEACH • 305 655 0710

The World's Fair is coming to Knoxville and *Palm Beach Life* has prepared a preview so readers can get started on vacation plans that include a visit to Tennessee.

I have been to a couple of World's Fairs, both in New York. I missed Chicago, St. Louis, Montreal and the St. Joe Exposition of 1902 although I have the ruby glass souvenir of the last event.

Grandfather brought the carnival glass home to my grandmother who wasn't included in the trip. She must have been a tolerant woman to accept and treasure the token.

Of the two fairs I attended, one in 1938 and the other in 1963, the first was the most memorable. Perhaps because my aunt gave me a pair of pink culottes to wear or maybe because the symbol of the fair, a trylon and perisphere, was such a perfect image builder that those geometric symbols will always remind me of "my" World's Fair.

Not long ago, while riding into Manhattan from La Guardia Airport, I spotted the old perisphere sitting in the shadow of Shea Stadium. It was weathered and weeds were growing around it. Without the trylon, which was struck down by lightning years ago, it had no visual impact. It looked so much smaller than I remembered it.

In 1938, New York was at its peak. The country was climbing out of the Depression and the future, as articulated by the exhibits at the fair, was exhilarating.

The Fair featured the General Motors City of Tomorrow. We stood in line for two hours and then viewed the miniature metropolis from a moving sidewalk.

My uncle took me to the fair one day. He bought me lunch at the Brass Rail, which he compared in price with the Rainbow Room. "You may never again eat a hamburger that costs 50 cents," he said, intending to intensify my enjoyment.

He got so involved with watching the glassblowers that we didn't see much else that day. Uncle also kept reminding me that we were walking on what was once the city dump.

I returned a week later with cousins near my own age to see the Fair at its best.

May everyone who attends the fair in Knoxville have the kind of day I had in August of 1938 in Flushing Meadow.

We left the house at dawn, having breakfasted impatiently because we weren't permitted to leave until it was light. The subway was crowded, everyone was in a good mood — a congenial crowd on an underground cruise.

After we saw a few serious exhibits, good for Show and Tell all winter back at school in Indiana, we headed for the real fair, the jewelry exhibit where diamonds were cut on the hour, the parachute jump and Billy Rose's Aquacade.

Eleanor Holm, sleek and confident in a colorful tank suit, swam a few fast laps and then was joined by the water ballet, popping up from a hidden stream beneath the pool.

We went home exhausted, knowing we had seen the best fair the world would ever offer. □



JEAN LOUIS for

New York-Memphis
Galleria, Fort Lauderdale

Sara Fredericks

222 WORTH AVENUE
Palm Beach

In today's economy,
we dare
to move forward!



SEAWINDS



On Singer Island

An Oasis For Active Living

Sales Office — 5080 North Ocean Drive, Singer Island, FL 33404, Phone — (305) 848-0650

the garden variety



of assorted bugs and bees
with precious stones and diamonds set in gold

GARDEN OF JEWELS

BOCA'S SANCTUARY FOR PRECIOUS JEWELRY

365 EAST PALMETTO PARK ROAD • BOCA RATON • 391-0391

PHOTOGRAPHY BY MORT KAYE

FIRST EDITIONS

I have a variety of treats for you this month, something for almost every taste in reading, starting with a surprise — Alan Paton's first novel in 28 years. The South African writer of *Cry, The Beloved Country* now equals, if not surpasses, that novel with *Ah, But Your Land Is Beautiful* (Scribners, \$12.95). The book's plot centers on the effects of South Africa's racial policies on a variety of interrelated people — a beautiful Indian girl who gives up her education to follow another path; an Englishman who is eventually forced to leave the country; and a minister of state whose career is ruined by a black girl.

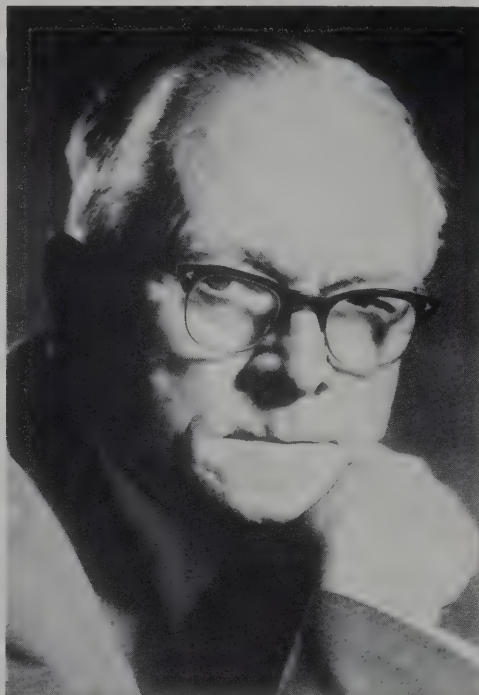
As plots go, Paton's is not very strong, so what carries the book is its insight into South Africa and the problems of the white Afrikaners. From these insights, Paton is able to create memorable characters, and his passion does the rest. Most readers will find themselves involved with Paton's book, and caught up in the dilemmas of race and human justice that he presents so vividly.

Remember *The Matarese Circle*, *The Bourne Identity* and *The Holcroft Covenant*? If you do, you have a great treat in store because Robert Ludlum, the author of those gripping thrillers, has done it again with *The Parsifal Mosaic* (Random House, \$15.95). This fast-moving mystery involves an enigmatic woman. Michael Havelock (her lover and a state department spook) witnesses what he assumes is her death in Spain only to see her a few weeks later in a Roman railroad station.

Havelock's adventure takes the reader from Italian waterfront bistros to the upper echelons of American and Soviet bureaucracies, from big European cities to an island off the coast of Georgia. Ludlum is among the best storytellers going, so good that you never worry about how unreal his tale may be. With Jenna Karas, the book's heroine, and Michael Havelock, Ludlum has done a superior job creating thriller characters.

This is obviously the month for good novels, so don't pass up Paul Theroux's

The Mosquito Coast (Houghton Mifflin, \$13.95), which is a dazzler of picaresque fiction. Theroux, you'll recall, is the author of two fine travel books — *The Great Railway Bazaar* and *The Old Patagonian Express*. As a novelist, he also travels, taking his make-believe New England family to the wilds of a Central American jungle. In their effort to flee disaster in the United States, the family jumps from the frying pan into the fire, which causes perils and disas-



Alan Paton's insightful novel on South African politics contains an intriguing cast of characters.

ters. Theroux will raise your hair with his yarn that could be true, and is hilarious withal.

Yet another cause for rejoicing is a first novel by that splendid story-spinner, Thomas Thompson, whose *Blood and Money* recounted a yarn of power and murder in Texas a couple of years ago. Texas is the locale for this book — *Celebrity* (Doubleday, \$17.95) — which is gothic fiction at its very best. Murder? Of course. Humor? You bet. Suspense? Lots of it. *Celebrity* is tinged with excitement, life and just enough historical reality to be credible. The story involves

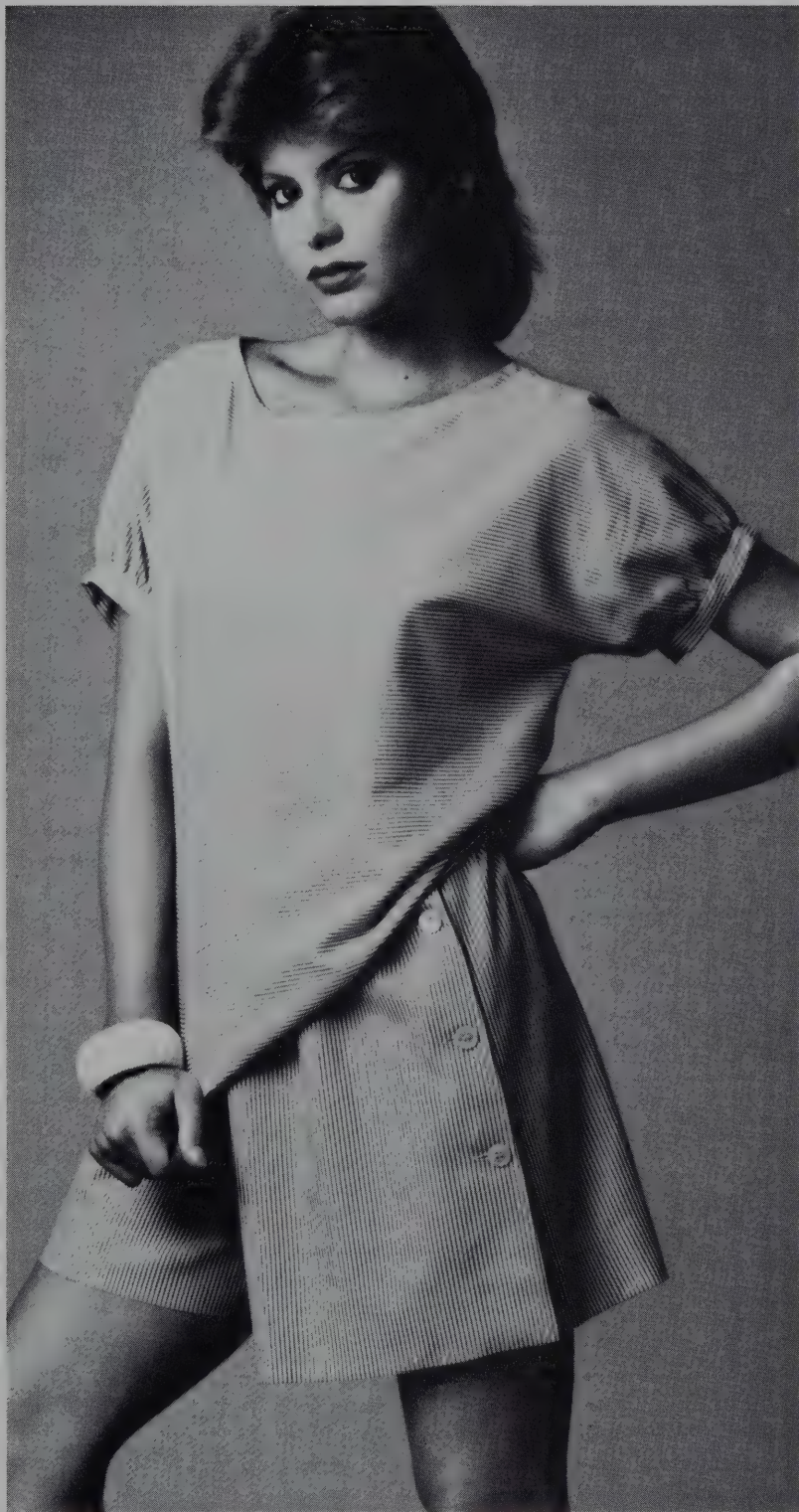
a reporter, a religious cult leader, an actor and assorted women, and it moves with commendable speed. It also includes a vignette of the JFK assassination, which alone is worth the book's price. Thompson says more about that event in a few words than most commentators have with thousands.

Speaking of a writer who is able to tell us exactly how it is or was, I would like to introduce you to Marge Piercy and her novel *Braided Lives* (Summit Books, \$15.50), which describes how two young women — Jill and Donna, one an intellectual, the other alluring — come of age in college. A rich examination of campus life in the 1950s, the novel is almost documentary in its sense of reality, especially as Ms. Piercy reveals how Jill and Donna grow in understanding of themselves through love, betrayal, friendship and pain. The depth of emotion is genuine as the reader is propelled with the two women through the experiences that shape their determination to control their own lives. The writing is first class.

Take two Nazi generals on the lam from the Third Reich with looted treasure, assemble them in a South American town with a crew of adventurers whose aim is to locate a lost jungle city and you have the germ of Alistair MacLean's new adventure and suspense novel, one of his best since *The Guns of Navarone*. It is *River of Death* (Doubleday, \$14.95), a witches' brew that includes a mysterious millionaire, a tough man who knows all about the jungle and its tribes, assorted Nazis plus the generals, and a story of revenge that will make even your hair tingle. MacLean is an old pro at adventure and this is among his better offerings; however, it's not quite up to *The Guns of Navarone*.

How about a novel that has no other claim than sheer entertainment? I have in mind *The Paradise Rehearsal Club* by Margaret Cronin Fisk and Alan Fisk (Summit Books, \$15.50), a diverting story of New York in the 1920s. The yarn

(Continued on page 14)



JM'S MINI, COMING UP!

Set your sights short for summer in Jones New York's fresh, flirty, mini. Baring stripes in a contrasting twosome of the vertical and horizontal. Definitely up to some fun in navy/white cotton. For sizes 4 to 14. Full-bodied middy top, \$33 Side button leggy skirt, \$36 Biscayne East Sportswear, all jm stores

Jordan
marsh FLORIDA

A UNIT OF ALLIED STORES

omni • cutler ridge • dadeland • 163rd street • hollywood • broward mall • the galleria • pompano • boca raton • west palm beach



Lilly Pulitzer

RESORTWEAR

BLOOMFIELD HILLS • BOCA RATON • BRYN MAWR • CINCINNATI • EDGARTOWN • GROSSE POINTE • HOUSTON • JENSEN BEACH • LAKE FOREST • LA JOLLA • LOCUST VALLEY • MEMPHIS • NAPLES • NEW CANAAN • NEW ORLEANS • NEWPORT • NORTH PALM BEACH • ORLEANS • OSTERVILLE • PALM BEACH • PALM DESERT • PAWLEYS ISLAND • PETOSKEY • PHOENIX • POTOMAC • SARASOTA • SAVANNAH • SOUTHAMPTON • ST. LOUIS • WATCH HILL

Also available at better pro shops.



Reflected Splendor

Come to The Breakers and discover Old World hospitality redefined in the contemporary mode for comfort and elegance.

Enjoy privileged treatment from our experienced staff whether you choose to lunch by the pool, snack between rounds of golf on either of two championship courses, or dine and dance in our famous Florentine dining room.

Sip something sensational at The Beach Club, or deepen your tan, basking on our private beach.

Indulge in Five-Star pleasures designed for your exclusive enjoyment as tropic breezes stir your mind to thoughts of evening and candlelight, music and fine wines.

The Breakers

Palm Beach, Florida 33480

For information or reservations
call (305) 655-6611



WOODLAND MILLS FABRICS

DECORATOR & DESIGNER FABRICS

Largest Selection on Gold Coast
*Special Consideration for
Interior Decorators*

Patricia A. Harrell



325 N.E. 5th Ave. (Federal Hwy. southbound)
Delray Beach 33444

Open Monday thru Saturday 9:00 a.m.
to 5:00 p.m. (305)278-9700

Showrooms: Newton, New Jersey
(201)383-4000

Copyright 1981, Woodland Mills Inc.



FIRST EDITIONS

(Continued from page 10)

concerns a big-money gambler, George McManus, who sets up a speakeasy and falls in love with socialite Elizabeth Wainwright. There's plenty of partying with famous names, and Daddy Wainwright seeks to destroy McManus out of revenge. The novel has a combination of love, murder, fraud, gambling and bootlegging along with a comic court trial. This book is a delightful romp for a dull day or evening.

When it comes to transforming dullness into its opposite, I usually look to Andrew Tobias — the one person I know who makes obtuse business matters readily understandable. In *The Invisible Bankers* (Linden Press/Simon & Schuster, \$15.50), appropriately subtitled *Everything the Insurance Industry Never Wanted You to Know*, Tobias reveals that about 4,800 companies comprise the insurance industry, making it one of the world's most powerful. These companies control \$700 billion in assets and rake in more than \$200 billion a year in premiums. They also employ two million Americans, three times the number of the U.S. Postal Service, and they own



THOMAS VICTOR

Marge Piercy's *Braided Lives* traces the 1950s adventures of two antithetical women in college.

some of the country's choicest real estate including Chicago's Sears Tower and the John Hancock Building in Boston. Interestingly, Tobias shows how the industry might be recast to save money for its customers without sacrificing the protection that insurance provides them. If you want to learn the basics of insurance the easy way, Tobias is the man for you.

While we're on the matter of business, now there is no excuse for not being up to date on Saudi Arabia — the source of



PERFECTION

It is! This fabulous two story brick home, featuring three bedrooms and two and one half baths, represents the distinctive combination of quality remodeling and exquisite decorating. Gracious living room, formal dining room, superb kitchen, master bedroom with its spacious dressing room area and closets. The lanai and awning covered patio overlook the beautiful gardens, new pool and spa. Complete privacy! The perfect house! Exclusive.

\$850,000

Ann Tierney, Eves: 622-3860
REALTOR-ASSOCIATE



Boalt Properties Inc.

LICENSED REAL ESTATE BROKER
400 ROYAL PALM WAY, PALM BEACH

832-7100



HOMES, CONDOMINIUMS, INVESTMENT PROPERTIES

FRANCES LEE KENNEDY, INC. A.S.I.D. INTERIORS

The Ultimate in Interior Design



ORIGINAL INTERIORS · CUSTOM FURNITURE · CREATIVE ACCESSORIES
EUROPEAN · TRADITIONAL · CONTEMPORARY

ASSOCIATES:

LARRY STAUFFER · JOANNE CAVANAUGH

**PARAMOUNT THEATRE BUILDING
PALM BEACH 655-7898**

much of our oil and an anchor of American policy in the Middle East. You have your choice between two excellent books; both cut through the clichés to carry you behind the veiled portals of one of the world's most mysterious countries. One book is *The House of Saud: The Rise and Rule of the Most Powerful Dynasty in the Arab World* by David Holden and Richard Johns (Holt, Rinehart & Winston, \$19.95). The other is *In the Kingdom Arabia and the House of Saud* by Robert Lacey (Harcourt Brace Jovanovich, \$19.95). Both books cover much the same ground, but the Holden/Johns account concentrates more on the Saudi dealings with the "Seven Sister" oil companies and tells more about the OPEC connection, which is important because we pay the oil prices that the cartel sets.

The inner workings of this and other cartels are explained in a sharp investigative report by Kurt Rudolf Mirow and Harry Maurer entitled *Webs of Power: International Cartels and the World Economy* (Houghton Mifflin, \$15.95). In this eye-opening book, the two authors describe how large international corporations set prices on many of the commodities in daily use around the world; and they raise the question of whether the business practices of the giant cartels are worth the political price that sometimes has to be paid for them. The Mirow/Maurer book challenges the reader to take a serious look at the American national interest from a long-range perspective. It offers no glib answers, but it insists that answers are needed to the problems of the international economy in an interdependent world.

In case you don't collect George F. Will's essays and columns, and wonder what a self-appointed conservative thinks these days, there's no better way to find out than to read his *The Pursuit of Virtue and Other Tory Notions* (Simon & Schuster, \$16.50). You will find that he has the wonderful knack of crisp statements and stunning arguments, and he may help you revise your ideas about what a conservative is all about.

Finally this month, let's note that James Thomas Flexner's *America's Old Masters* is now available in McGraw-Hill Paperbacks at \$9.95. It includes extraordinary fine sketches by Benjamin West, John Copley and Gilbert Stuart from our leading art historian. □

Alden Whitman, author and critic, resides in Southampton, N.Y.

FINALLY!

A FLORIDA AIRLINE THAT RESPECTS BUSINESS TRAVEL

Same Day Roundtrips in Florida

Business travel around Florida is a lot more convenient these days. Dolphin Airways lets you leave in the morning and come home in the evening with more in-state service than any other airline.

Convenient and Pleasant

Dolphin ticketing counters and boarding areas are centrally located in all terminals we serve.

You'll get full interline baggage checking, a comfortable leather seat, and whatever else we can do to make your short trip more relaxing.

DolphinDart®

Same-Day Package Service

On every flight our counter-to-counter small package service provides an inexpensive way to

get envelopes and parcels from Florida city to city the same day. It's like having your own flying messenger service. (Contact your local Dolphin airport representative for further information.)

Twice As Much of Everything Important

Twin jet powered engines and two airline rated pilots to handle the cockpit chores. In all weather, at all times, you'll fly with serene confidence.

Tell Your Travel Agent

You Want to Fly A Dolphin

Next time you ask your travel agent for an itinerary between Florida cities, or to Charleston or Savannah, specify Dolphin.

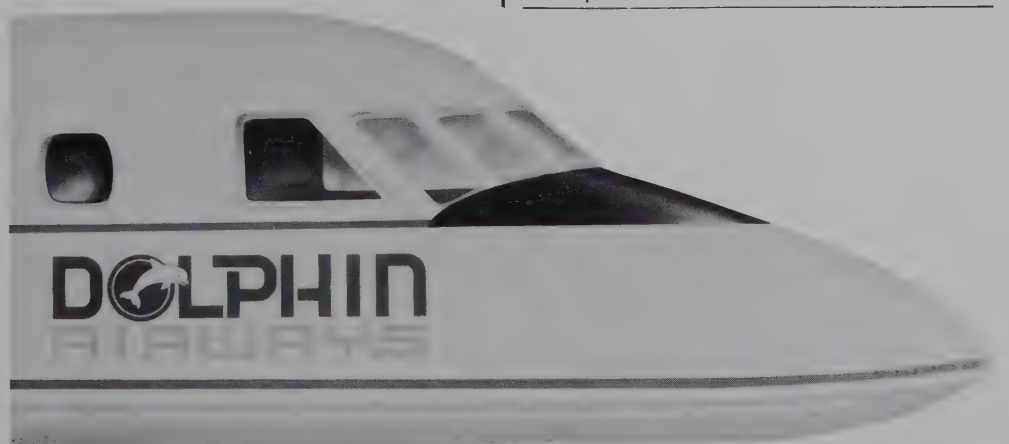
Or call us toll-free at 1-800-282-2531. Outside Florida call 1-800-237-5761.

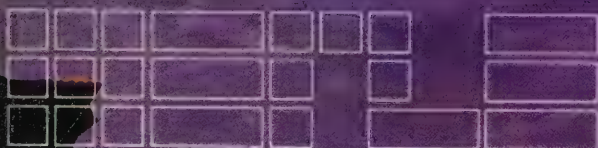
Use Dolphin Airways. The Florida business flyer.

DOLPHIN AIRWAYS

P.O. Box 25107

Tampa, Florida 33622





BUD MERLE ASSOCIATES, INC.

Interior Design / Furniture Design

4418 Inverrary Boulevard, Lauderdale, Florida 33319

(305) 742-0501 New York (212) 947-8882

Bud Merle, ASID, IDG & Jan Scott Merle, ASID, IDG

Photography: Michael Merle

IN GOOD SHAPE

PAIN — A FOUR LETTER WORD

Pain, many believe, is the worst four-letter word in the English language. For some 10 million Americans it is a daily reality that imposes severe emotional, physical, economic and social stress on the body and family alike.

According to Dr. John Bonica, president of the International Association for the Study of Pain, "studies show that 70 percent of patients with chronic pain get divorced and 20 percent attempt or contemplate suicide." He estimates a total loss of 700 million work days and an economic cost of more than \$50 billion annually.

Pain cannot be regarded lightly, although, as Norman Cousins points out in his book, *Anatomy Of An Illness*, about "90 percent of pain is self-limiting." He points out that it is not always an indication of poor health and frequently is the result of stress, worry, boredom, frustration, insufficient sleep, poorly balanced diet, smoking, excessive drinking, inadequate exercise, stale air "or any of the other abuses encountered by the human body in modern society."

Cousins feels that Americans are probably the most pain-conscious people on earth. He admits it is not all our fault. Largely as a result of advertising drummed into our consciousness in print, on radio and television and in everyday conversation, we feel that any hint of pain should not be tolerated, that it is "to be banished as though it were the ultimate evil." As a result, he observes, we are becoming a "nation of pill-grabbers and hypochondriacs, escalating the slightest ache into a searing ordeal."

While the majority of us may not feel we're quite that pusillanimous, it appears cultural factors do play a role in our sensitivity to pain. Dr. Richard A. Sternbach, Director of the Pain Treatment Center of the Scripps Clinic and Research Foundation at La Jolla, Calif., found in his studies that those of Irish background tend to deny pain. Yankees take a matter-of-fact attitude toward it. Ethnic Italians tend to be vociferous about their discomfort and

want it relieved immediately. Jewish patients, Dr. Sternbach found, were also vocal but more inclined to worry about the significance of the pain.

Throughout history, stories abound of one culture's fear of pain and another's contempt. America's Mandan Indian tribe in the Dakota territories used to prove their manliness by bearing mutilation and torture without complaint.

In World War I, French surgeon Rene Leriche, assigned as an adviser to the Russian Medical Corps, was instructed by Russian officers to operate



on two Cossacks without benefit of anesthesia "since they felt nothing." With some misgiving, Leriche amputated three fingers on one Cossack and the entire foot of another. He reported that "neither man so much as quivered, turning the hand and raising the leg at my request without faltering for an instant."

It is likely that the Cossacks, along with the other culturally-inclined groups, simply continued the patterns of behavioral response to pain learned in childhood. In *The Pain Book*, Dr. Frederick W.L. Kerr of the Mayo Clinic notes that children who observe parents behaving in a highly emotional way in response to minor injuries can be expected to behave in like manner when similarly injured. The reverse is also true. From the age of five or six, Spartan children, for instance, were

trained to endure pain and discomfort as a matter of pride.

Some researchers believe that timing is the most important factor in this conditioning, that there is a "training period" in the young when brain connections are still malleable and especially receptive. If indoctrination does not take place during this critical time, they feel, the right connections fail to occur and "no amount of subsequent exercise or practice can make up for the lost opportunity."

It's possible. But those theories were advanced prior to medical science learning that we all have our own built-in analgesic factory for pain.

Called endorphins, these naturally occurring painkillers have the analgesic potency of morphine. It is known that the pituitary and adrenal glands also manufacture certain amounts of these "brain chemicals." The first endorphin was only discovered nine years ago. Since then, leucine enkephalin and dynorphin have been identified. Enkephalin (from a Greek word meaning "in the head") is active in the brain's system of pain control. Dynorphin (from *dynamis*, Greek for power), discovered in 1979, is 200 times more powerful than morphine.

Distance runners were believed to be among the first to experience the analgesic benefits of endorphins in what became known as the "runner's high." Dr. Kerr believes it is conceivable that an individual who begins at an early age to suppress his or her emotional reaction to pain may, in fact, be learning to activate nerve networks in the brain that either produce or release stored enkephalin.

Pain is measured in dols (from the Latin *dolor*, or pain). The scale extends from zero dols — pain threshold — in successively stepped up levels to 20 dols or maximum pain.

A person's pain threshold, however, is not a static thing. It can be raised, Jane Brody wrote in her *New York Times* report, "as much as 45 percent by hypnosis or by loud noise or other distractions." Intense involve-

ment or concentration can also affect it as when athletes continue playing with sprains, cracked or broken bones, totally unaware of their affliction. Conversely, fatigue, depression, anxiety, fear or hormonal fluctuations can magnify pain, thus lowering your pain threshold.

Basically there are two types of pain: acute and chronic. Acute pain usually begins quickly, is sharp and short-lived. It accompanies an injury, gastrointestinal disorder, infection or surgery and heals within a reasonable time frame.

Chronic pain is persistent. It lasts months or even years and accompanies a plague of illnesses from headaches, to backache, arthritis and muscle tension among other miseries. In many cases chronic pain begins as acute pain but takes on an emotional component later causing the pain to linger long after the original problem has been eliminated.

Because chronic pain feeds on itself, creating a self-reinforcing cycle that must be broken, the patient seeks endless — and often expensive — relief. Today as never before, a cornucopia of help is at hand from the medical and allied fields: physicians specializ-

ing in pain, new drugs, nerve blocks, massage, electrical stimulators, manipulation, implanted electrodes, hypnosis, biofeedback, acupressure, acupuncture, exercise and pain management centers that bring together a variety of specialties designed to modify behavior and treat pain holistically.

Pain centers have grown in number since 1970 from "one to more than 300," according to a *Business Week* report. In her book *Stop Hurting! Start*

'... a nation of hypochondriacs'

Living! Jane Whitbread provides readers with a directory of major centers breaking down admission requirements and restrictions, housing, curriculum, facilities and staffing. Included in her directory is the Pain Center at Mount Sinai Medical Center in Miami Beach which provides psychotherapy, nerve blocks, drug reduction, hypnosis, acupuncture and an exercise program.

Northwest of Palm Beach County in Tamarac, Fla., Pain Management

Centers, Inc., offers exercise, nutritional education and behavior modification but specializes in the use of TNS, or Transcutaneous Nerve Stimulation. Under Executive Director Martin Kaplan, this method claims 80 percent success with patients who have tried everything with no previous relief.

TNS is described as a painless "over the skin" procedure wherein moistened sponges are placed on the area causing pain and connected by wires to an electrical apparatus about the size of a transistor radio. Tiny electrical impulses are transmitted to the affected area where they are said to "override the body's pain signals" stimulating the body's production of endorphins and thus eliminating or substantially reducing pain. TNS is approved by the American Medical Association, the Food and Drug Administration and Medicare.

Hypnosis is increasingly being used in the treatment of pain resulting from dental work, childbirth, headaches, backaches, arthritis and even cancer. In one study involving experimentally-induced pain, hypnosis worked as well as morphine and was superior to aspirin, acupuncture and tranquilizers.

ventura

Showcase of International Contemporary Furniture and Accessories

Ventura, Inc., 625 E. Las Olas Blvd., Ft. Lauderdale, Fla. 33301 / (305) 467-9688
Mon.-Fri. 10am-5pm

Residential and Commercial Interiors



Nature preserved. The Cypress Knee Base for dining and cocktail tables. In multiple configurations.

FRAN MURPHY

D&D Centre of The Palm Beaches, 401 Clematis Street, Florida Phone (305) 659-6200
A Home Furnishings Trade Showroom

All responsible practitioners agree that hypnosis should be kept in the hands of someone well-trained in medicine or psychology. If you need information, send a stamped, self-addressed envelope to: Society for Clinical & Experimental Hypnosis, 129-A Kings Park Drive, Liverpool, N.Y. 13088 or the American Society of Clinical Hypnosis, Suite 218, 2400 E. Devon Ave., Des Plaines, Ill. 60018.

Nerve blocks include one technique that involves injecting alcohol directly into the nerves of the spine that carry pain "messages" to the brain. This is primarily used in cancer patients and while nerve blocks can lessen pain related to malignancy within 24 hours after the injection, they are not for everyone. There is a risk of causing muscle weakness, bladder or bowel dysfunction and an increased sensitivity of the skin.

Acupuncture and acupressure have been practiced in China for over 5,000 years but their merits are the subject of controversy among Western physicians. In acupuncture, needles the thickness of fine hairs, or the inside of a standard hypodermic needle, are inserted into predetermined points and twirled, ei-

ther manually or by electric current. It is believed to work similarly to TNS by affecting nerves that suppress pain perception and by triggering the release of endorphins.

Acupressure utilizes some 500 pressure points along the body and produces relief by massaging specific points that relate to the pain. Physical fitness expert Bonnie Prudden adapted these principles in developing what she calls myotherapy (*myo* meaning muscle) and

'pain can be mentally transferred'

started the Institute for Myotherapy in Stockbridge, Mass. Prudden used photographs and charts to teach anyone how to use her process which searches along each muscle with knuckles and elbows to find painful trigger points (muscle nodules) and then erases them with seven seconds of pressure.

Biofeedback connects an individual through electrodes to a portable machine faced with a panel of dials, instruments and lights. The electrodes,

attached to various parts of the body, record muscle tension, skin temperature and heartbeat. Through a series of weekly or month-long training sessions, specialists teach a person how to alter those levels by experimenting with a number of mental strategies. Patients with migraines, for instance, can learn to transfer blood flow to their fingertips through dilation of blood vessels in the hands, thus constricting blood vessels that cause pain in the head.

Since Americans suffering from chronic pain annually swallow an estimated \$300 million worth of habit-forming prescription drugs and over \$1 billion worth of over-the-counter pain relievers, you can be certain pharmaceutical companies will continue to service the pain market. To date, modification or derivatives of natural endorphins have proved disappointing. Research into stimulating the body's opiate supply on demand, however, is exciting scientists who feel it might provide entirely new answers to the pain treatment. □

Joy Tomlinson Phelan is a member of the American Medical Writer's Association.



COLONIAL VILLA

Wandering gardens surround this comfortable three bedroom and two and a half bath home with a beautiful brick facade and barrel tile roof. It is further enhanced by a sparkling pool and poolside cabana.

EXCLUSIVE

Myra Mann
After Hours: 848-2322

Catherine F. Bradley
After Hours: 655-8243

REALTOR-ASSOCIATES

CUTTER REAL ESTATE

Member: Confederation of International Real Estate
Palm Beach, Florida, USA
REALTORS (305) 655-3848



Come see **CHAMPION ZARR-HASSAN⁺**
and his offspring . . .

Royal Palm Arabians

— many horses for sale —

5972 Homeland Road
Lake Worth, Florida 33463
(305) 793-6009

MARY DYMON

DAYS & NIGHTS

Following is a list of area events for the month of May. Due to advance deadlines, some schedules may change after publication.

THEATER

The Barn Theater: "The Prisoner of Second Avenue." A Neil Simon comedy concerning the inconveniences and hazards of life in modern New York. May 21-June 13. Weekends at 8:30 p.m. Sunday matinees at 2 p.m. 2400 S.E. Ocean Blvd., Stuart. 287-4884.

Caldwell Playhouse: "The Absence of a Cello." A comedy by Ira Wallach about a brilliant professor who wants to join a large company to make more money. Now through May 2, Tuesday through Saturday at 8:30 p.m., Sunday at 7:30 p.m. and Wednesday and Sunday matinees at 2:30 p.m. 286 N. Federal Hwy., Boca Raton Mall, Boca Raton. 368-7509.



Florence Lacey,
"Evita," Miami Beach
Theater of the Performing Arts

Lake Worth Playhouse: "Tribute." A drama with comedy by Bernard Slade. The story of an outgoing man who has poor relationships with his family. His attitude changes when he finds out he has a terminal illness. May 21-30 at 8:30 p.m. except Sunday. Matinees at 2:30 p.m. 713 Lake Ave., Lake Worth. 586-6410.

Little Palm Theater For Young People: "Aladdin." A straight drama concerning Aladdin and a magic lamp from his Arabian homeland. May 8. "The Prince and the Pauper." A charming story of mistaken identity. May 15-June 30. Saturdays at 9:30 a.m. Royal Palm Theater Center, 303 Golfview Drive, Boca Raton. 426-2211.

Miami Beach Theater of the Performing Arts: "Joseph and the Amazing Technicolor Dreamcoat." A musical based on the Old Testament Story of Joseph. May 1 at 8:30 p.m. "Evita." An international musical hit about Eva Peron, an actress who rose from poverty to become the beloved yet ruthless first lady of Argentina. May 11-29 at 8 p.m. Matinee days vary with performances starting at 2 p.m. 1700 Washington Ave., Miami Beach. 673-8300.

Oakland West Dinner Theater: "A Hundred and Ten in the Shade." The musical version of the "Rainmaker." Now through May 30. Dinner 6 p.m., curtain 8:30 p.m., matinees Wednesday and Saturday, luncheon at noon, curtain 2 p.m. Closed Monday. West of Oakland Park Boulevard, Landerdale Lakes. 739-1800, 739-1801.

Burt Reynolds Dinner Theater: "The Amorous Flea." Brian Keith stars in the rollicking musical. Now through May 2; "Shenandoah." Carbonell award-winner David Holliday stars in this Civil War musical. May 4 - June 13. Cocktails 5 p.m., dinner 6 p.m., curtain 8:30 p.m. Wednesday and Saturday matinees and Sunday champagne brunch, noon luncheon, curtain 1:30 p.m. 1001 Indiantown Road, Jupiter. 746-5566.

Riverside Childrens' Theater: "The Adventures of Tom Sawyer." A musical for children, "Tom Sawyer," will be performed by local actors and actresses. May 1 at 1:30 p.m. 400 Beachland Blvd., Vero Beach. 231-6990.

Riverside Theater: "You Can't Take It With You." Moss Hart and George S. Kaufman's hit comedy features 16 characters in an American laugh classic. May 19-22 at 8:15 p.m. Saturday matinee at 1:30 p.m. 400 Beachland Blvd., Vero Beach. 231-6990.

Royal Palm Dinner Theater: "Pirates of Penzance." A musical operetta by Gilbert and Sullivan. Now through May 30. Dinner 6 p.m., curtain 8 p.m. Sunday dinner 4 p.m., curtain 6 p.m. Matinees Wednesday and Saturday, noon luncheon, curtain 1:45 p.m. 303 Golfview Drive, Boca Raton. 832-0262, 426-2211.

Royal Poinciana Childrens' Theater: "The Midnight Ride of Paul Revere." A musical performed by the national touring company, Performing Arts Repertory Theater. May 12 at 9:15 a.m., 10:45 a.m. and 12:45 p.m. Poinciana Playhouse, 70 Royal Poinciana Plaza, Palm Beach. 659-3310.

The Stage Company: "Deathtrap." Ira Levin's tantalizingly humorous mystery set in an English country cottage located in Westport, Conn. Now - May 15; "The Gin Game." A two-character study full of comedy and pathos concerning an elderly couple living out their days in a retirement home. May 19 - June 12 at 8 p.m. Matinee days vary with performances beginning at 3 p.m. 201 Clematis St., West Palm Beach. 655-1240.

Sunrise Musical Theater: Sergio Franchi in concert. May 2 at 7:30 p.m.; Merle Haggard gives a country concert. May 7 at 7 p.m.; Tom Jones in concert. May 8 at 7 p.m. and 10:30 p.m., May 9 at 8 p.m. 5555 N.W. 95th Ave., Sunrise. 741-7300, 741-8600.

SPECIAL EVENTS

"All Members Show." An all media, juried show with prizes given by members of the Boca Raton Society of the Arts. May 25 - June 18, 10 a.m. to 4 p.m. weekdays and 1 p.m. to 4 p.m. Saturdays and Sundays. Boca Raton Center of the Arts, 801 W. Palmetto Park Road, Boca Raton. 392-2580.

"Dottie Attie: Travel Journals." An exhibition of drawings each about the size of a snapshot, executed by a fine draftsman. Her serial narrative describes a world tour taken by a fictitious couple. May 21 - June 20, 10 a.m. to 5 p.m. Tuesday through Friday; 1 p.m. to 5 p.m. Saturdays and Sundays. Norton Gallery of Art, 1451 S. Olive Ave., West Palm Beach. 832-5194.

"Cinderella." Presented by the Ballet Arts Foundation. May 7 and 8 at 8 p.m. West Palm Beach Auditorium, Palm Beach Lakes Boulevard, West Palm Beach. 683-6010, 683-6012.

"Color and the Graphic Arts." Organized by the Library of Congress, this exhibit documents the use of color in the graphic arts from printed books, magazines, newspapers to fine prints, photos and maps. Now through May 17, Tuesday through Saturday, 10 a.m. to 5 p.m. Sunday noon to 5 p.m. Henry Morrison Flagler Museum, 1 Whitehall Way, Palm Beach. 655-2833.

Disney's World On Ice. Walt Disney's fables spring to life in a new dimension when a fantasyland of fairytales comes true. A world premiere. Now through May 9 at 8 p.m. Miami Beach Convention Center, North Hall, 1901 Convention Center Drive, Miami Beach. 673-7311; May 11 and 12 at 7:30 p.m., May 13 at 2:30 p.m. and 7:30 p.m.; May 14 at 7:30 p.m. and May 15 and 16 at 12 p.m., 4 p.m. and 8 p.m. West Palm Beach Auditorium, Palm Beach Lakes Boulevard, West Palm Beach. 683-6010, 683-6012.

"Florida Artists Group." A multimedia, juried show by Florida Artists. Now through May 21, 10 a.m. to 4 p.m. weekdays and 1 p.m. to 4 p.m. Saturdays and Sundays. Boca Raton Center of the Arts, 801 W. Palmetto Park Road, Boca Raton. 392-2500.

"The Furniture of George Nakashima." An exhibition of 10 pieces of furniture and a number of original
(Continued on page 24)



Palm Beach Interiors INC.

MRS. LEWIS JOSEPH, ASID

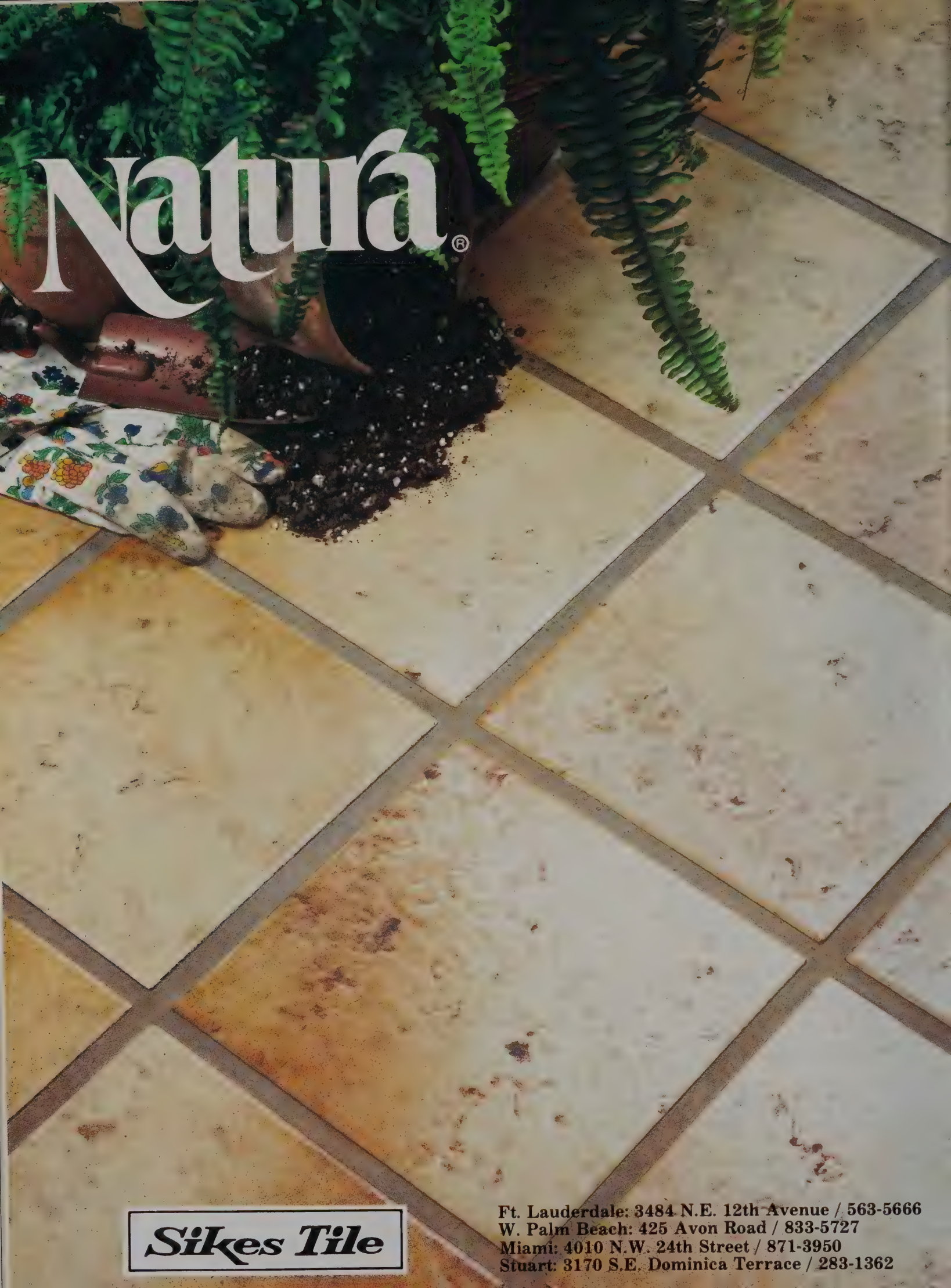
309 Peruvian Avenue
Palm Beach, Florida
305/832-3461
Res. 305/659-0179



Interior Designer,
Mrs. Lewis Joseph ASID

Having Mrs. Lewis Joseph ASID design your new home or apartment can be a very happy experience. Being in business for the past twelve years here in Palm Beach has gained her the reputation of being one of the leading designers in the country. Her beautiful new shop is filled with paintings, lithographs, wallpapers, furniture and marvelous fabrics in addition to one of the largest and finest Oriental antique collections in the world.

Residential • Yachts • Commercial



Naturá®

Sikes Tile

Ft. Lauderdale: 3484 N.E. 12th Avenue / 563-5666
W. Palm Beach: 425 Avon Road / 833-5727
Miami: 4010 N.W. 24th Street / 871-3950
Stuart: 3170 S.E. Dominica Terrace / 283-1362

On Air Florida, Britain is only \$259 away.



“Punting down the River Cam is a nice, lazy way to see Cambridge.” —Chris Vermont, Puntman, River Cam

England

Cambridge University's proud spires and broad rich lawns are spectacular, but especially so from a punt on the River Cam. Glide slowly and peacefully in the shade of oaks and maples, past lofty bell towers, beneath quaint footbridges. For such former Cambridge students as Byron, Tennyson, Milton, and Wordsworth, this setting must have been an inspiration.

Britain's a bargain on Air Florida

Air Florida flies you into Britain's history with low fares to London and affordable tours through England, Scotland, and Wales. From Miami, London is just \$259 through May 31 (\$299 June 1–September 15) with a special Air Florida fare. Buy your ticket anytime, but reservations can be confirmed only within 8 days of departure. Air Florida also has a low unrestricted fare of \$307 through

May 31 (\$395 June 1–September 15) from Miami, Fort Lauderdale, Tampa, St. Petersburg, and West Palm Beach. (Only \$30 more from other Air Florida cities.) And don't forget Air Florida's special Upper Class service.

Great deals through Great Britain

For your British stay, Air Florida offers you a “London in Plain English” vacation. Choose from six hotels—all with private bath—for as little as \$18 a night (per person, based on double occupancy) or see the countryside with a “Britain Fly-Drive” package. You get a car for as little as \$149 per week with unlimited mileage. (Gas, insurance and tax extra).

Air Florida's escorted “Royal Britain” tour gives you 7 days of England, Scotland, and Wales, by luxury motor-coach, for as little as \$449 per person for two people traveling together. Price includes all hotels—with private bath—and full English breakfasts.

Also ask about Air Florida's exclusive Wimbledon tour. To learn about all these packages, send the coupon below for free color brochures. Then see your travel agent.

Britain speaks your language

British Tourist Authority, FPB 5
P.O. Box 3815, Grand Central Station,
New York, NY 10017

Please send me your free Britain Value brochures.

Name _____
(please print clearly)

Address _____

City _____ State _____ Zip _____
All fares subject to change.

Air Florida
BRITAIN 
ENGLAND SCOTLAND WALES

JAMES HUNT BARKER GALLERIES

Featuring
Paintings by

JACK L. GRAY

QUIDA GEORGE

CHARLES COBELLE

MARTIN SHALLENBERGER

Rare book reprints
from the collection of

HARCOURT BRACE JOVANOVICH

Sculptures and Collectibles

18 Via Mizner, Worth Avenue
Palm Beach
655-1613

DAYS & NIGHTS

(Continued from page 21)

sketches by George Nakashima, the award-winning craftsman. Now through June 13. Tuesdays through Sundays 10 a.m. to 5 p.m. Morikami Museum, 4000 Morikami Park Road, Delray Beach. 499-0631.

"Photography by Ed Slater." An exhibition by a local commercial and fine arts photographer. May 5 - June 25, 8 a.m. to 5 p.m. Mondays through Fridays. Art Institute of Fort Lauderdale, 3000 E. Las Olas Blvd., Fort Lauderdale. 463-3000.

"The Tannenbaum Collection of Miniature Paintings." An unusual exhibition of 19th-century American and 19th-century English miniature paintings from the collection of Mr. and Mrs. Herbert Tannenbaum. May 21 - June 20, 10 a.m. to 5 p.m. Tuesdays through Fridays, 1 p.m. to 5 p.m. Saturdays and Sundays. Norton Gallery of Art, 1451 S. Olive Ave., West Palm Beach. 832-5194.

"The 24th Annual M. Allen Hottel Memorial Competition and Exhibition." Open to artists living and working in Palm Beach, Broward, Dade and Monroe counties. Judged by nationally-known figures in the field of art from other regions. May 12 - June 27, Fort Lauderdale Museum of Art, 426 E. Las Olas Blvd., Fort Lauderdale. 463-2169.

"Underwater Treasure Exhibit." Half a million dollars of gold treasure and underwater archeological artifacts never seen before. Now through May 29, Tuesday through Saturday, 10 a.m. to 5 p.m., and Friday 6:30 p.m. to 10 p.m. 4801 Dreher Trail N., Dreher Park, West Palm Beach. 832-1988.

MUSIC

Boca Raton "Pops" Series. Under the direction of Mark Azzolina, the "Pops" offers a variety of musical styles. May 11 at 8 p.m. Bibletown Auditorium, 601 N.W. 4th Ave., Boca Raton. 391-6777.

Fort Lauderdale Symphony. Emerson Buckley conducting with Elmar Oliveira, violinist, as guest artist. May 11 and 12 at 8:30 p.m. War Memorial Auditorium, 1430 N. Federal Hwy., Fort Lauderdale. 761-2830.

Freddy Hart and Tommy Overstreet. A country music concert. May 27 at 8 p.m. West Palm Beach Audito-

rium, Palm Beach Lakes Boulevard, West Palm Beach. 683-6010, 683-6012.

B.B. King. A blues guitarist in concert with the Bobby Blue Band. May 13 at 7:30 p.m. and 10 p.m. Hyatt of the Palm Beaches. 630 Clearwater Park Road, West Palm Beach. 832-6397, 833-1234.

"Music For A Sunday Afternoon." A musicale presented by the music department of Palm Beach Atlantic College at the Norton Gallery of Art Theater. May 2 at 3 p.m. 1451 S. Olive Ave., West Palm Beach. 832-5194, 833-8592.

Second Annual Sarasota Jazz Festival. A three-night jazz festival featuring 17 Hall of Fame musicians including Johnny Mince, Bobby Rosengarden, Billy Butterfield and Buddy Tate. May 11-13 at 7:45 p.m. Lota Mundy Hall, 709 N. Tamiami Trail, Sarasota. (813) 966-5751.

Second Tuesday: An Evening with Music. Mordicai Shehori, pianist, in concert. May 10 and 11 at 8 p.m. Norton Gallery of Art Theater, 1451 S. Olive Ave., West Palm Beach. 832-5194.

Thomas R. Thomas. Organ music in the Louis XIV Music Room. May 2 and 16 at 3 p.m. Henry Morrison Flagler Museum, 1 Whitehall Way, Palm Beach. 655-2833.

LECTURES

"Hurricane Season 1982." Lecture-slide-film presentation by Steve Retro, a meteorologist with the West Palm Beach division of the U.S. Weather Service. May 25 at 2 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

"Private Opinions and Public Art." Helen L. Kohen, art critic, lecturer. Sponsored by the Florida Department of State. May 13 at 8 p.m. Carone Gallery Auditorium, 600 S.E. Second Court, Fort Lauderdale. 463-2169.

"Reptiles of South Florida." An introduction to south Florida reptiles. Includes an identification of their habits and habitats. Special attention will be given to rare and endangered species. May 4 and 11 at 7:30 p.m. Pine Jog Environmental Sciences Center, 6301 Summit Blvd., West Palm Beach. 686-6600.

"Sea Turtles." Ross Witham, lecturer, supervisor of the Department of Natural Resources. May 6 at 7:30 p.m. Science Museum and Planetarium, 4801 Dreher Trail N., Dreher Park, West Palm Beach. 832-1988.

We can
decoupage and
repousse
color or black
and white prints
of your children,
animals, boat, home,
plane, etc. on
lamps or handbags



\$90

ANNIE LAURIE
Originals

1410 10th Street

Lake Park, Florida

(305)842-8312

Make any party
a festive occasion
with



1300 Belvedere Road
West Palm Beach, Florida 33405
(305) 833-1735

Serving the Palm Beaches since 1959

"Unveiling the World of Classical Music." A multimedia exploration of Peter Tchaikovsky's life in music presented by Sol R. Friedberg. May 11 at 2 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

FILMS

"An American in Paris." A feature film with soundtrack and captions. May 1 at 2 p.m. In the lecture room. West Palm Beach Public Library, 100 Clematis St., West Palm Beach. 659-8010.

"Stagecoach." A 1939 Western classic starring John Wayne and John Carradine. May 4 at 1 p.m. and 7:30 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

Tuesday Night at the Movies. Florida Atlantic University continues its Tuesday night film series beginning at 8:30 p.m. Gold Coast Room, Glades Road, Boca Raton. 393-3803.

Wednesday Film Series. Informational films of cultural interest including National Geographic films every Wednesday: Places in Europe Series; "Denmark," "Austria," May 5 at 2 p.m.; "Belgium," May 12 at 2 p.m.; "France," "Poland," May 19 at 2 p.m.; Search for the Nile Series: "Dream of the Wanderer," May 5 at 7:30 p.m.; "Discovery and Betrayal," May 12 at 7:30 p.m.; "The Secret Fountains," May 19 at 7:30 p.m.; Other films for May: "Edinburgh," BBC's Touring Great Cities Series, May 12 at 2 p.m.; "Mr. Dickens of London," May 26 at 2 p.m.; "Tale of Two Cities," May 26 at 7:30 p.m. Palm Beach County Public Library, 3650 Summit Blvd., West Palm Beach. 686-0895.

SPORTS

Fourth Annual Law Day Run. A 10-kilometer run sponsored by "The Post" and "The Evening Times." May 8 at 8 a.m. John Prince Park, across from Palm Beach Junior College on Sixth Avenue South, Lake Worth. 845-0202.

Gulfstream Park. Thoroughbred racing now through May 15. Post time 1:15 p.m. Closed Sundays. U.S. Highway 1, Hallandale. 454-7000.

Hunters and Jumpers Show. First of a series of eight shows. Competition for points leading to the January Awards Show. Open entry. May 8 and 9 starting at 8:30 a.m. continuing all day. South Florida Fairgrounds

Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

Palm Beach County Horseman's Show. A wide range of classes appear in this open show. May 16, all day. South Florida Fairgrounds Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

Pompano Park Harness Raceway. Quarterhorse racing Wednesday through Saturday. Post time 7:30 p.m. Racetrack Road, Pompano Beach. 972-2000.



*Disney's World on Ice,
West Palm Beach Auditorium*

"Two Day Appaloosa Show." Sponsored by the Okeechobee Appaloosa Horse Club. May 22 and 23, all day. South Florida Fairgrounds Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

Fort Lauderdale Strikers. The soccer team's home game schedule for May is: Strikers vs. Seattle Sounders, May 9 at 7 p.m.; Strikers vs. Tampa Bay Rowdies, May 5 at 8 p.m.; Strikers vs. Edmonton Drillers, May 26 at 8 p.m. All at the Lockhart Stadium, Commercial Boulevard, west of Interstate-95, Fort Lauderdale. 491-5140.

West Palm Beach Expos. Minor league baseball schedule for May: Expos vs. Lakeland Tigers, May 1 at 7:30 p.m.; Expos vs. Fort Myers Royals, May 2, a double header at 6:30 p.m. and May 3 and 4 at 7:30 p.m.;

Expos vs. Vero Beach Dodgers, May 11 at 7:30 p.m., May 12, double header at 6:30 p.m. and May 13 at 7:30 p.m.; Expos vs. Fort Lauderdale Yankees, May 14, 15, 29 and 30 at 7:30 p.m.; Expos vs. Miami Marlins, May 20 and 22 at 7:30 p.m. Municipal Stadium, Hank Aaron Drive, West Palm Beach. 586-5101. 686-0030.

ATTRACTIONS

Elliot Museum. Opened in 1961, the museum houses a collection of antique vehicles once owned by the Elliots. One wing features a dozen American shops, including a general store. Hours are 1 to 5 p.m. daily. Located on Hutchinson Island in Stuart. 225-1961.

Jonathan Dickinson State Park. Guided nature cruises leave from the park marina daily, except Monday, at 1 p.m. Picnic and camping facilities available. Off U.S. 1, north of Tequesta in Hobe Sound. 546-2771.

Henry Morrison Flagler Museum. Open Tuesday through Saturday, 10 a.m. to 5 p.m., Sundays, noon to 5 p.m. 1 Whitehall Way, Palm Beach. 655-2833.

House of Refuge. Once authorized as a U.S. life-saving station and then as a Coast Guard post until 1945, the museum now displays maritime artifacts and live turtle hatchlings. Hutchinson Island in Stuart. 255-1875.

Morikami Park. Japanese museum and gardens. Open Tuesday through Sunday, 10 a.m. to 5 p.m. 4000 Morikami Park Road, Delray Beach. 499-0631.

Norton Gallery of Art. Museum hours are Tuesday through Friday, 10 a.m. to 5 p.m. Saturdays and Sundays, 1 p.m. to 5 p.m. 1451 S. Olive Ave., West Palm Beach. 832-5194.

Science Museum and Planetarium. Museum is open Tuesday through Saturday, 10 a.m. to 5 p.m. and Fridays 6:30 p.m. to 10 p.m. 4801 Dreher Trail N., Dreher Park, West Palm Beach. 832-1988.

Singing Pines Museum. The oldest surviving, unaltered wooden structure in the Boca Raton area, Singing Pines was built in 1911 by William Myrick. Tuesday through Friday, 10 a.m. to 4 p.m., Saturday 10 a.m. to 1 p.m. 498 Crawford Blvd., Boca Raton. 368-6875.

Society of the Four Arts. Museum hours are 10 a.m. to 5 p.m., Monday through Saturday and 2 p.m. to 5 p.m., Sunday. Four Arts Plaza, Palm Beach. 655-2766, 655-7226. □

4408² set of 3 pieces



**LALIQUE
PRESENTS**

**"Tete de Lion"
Three Piece Group**

Available at

*Isabelle's
et cetera*
the art of gift giving

**234 S. County Rd., Palm Beach
655-5394**



WALLY FINDLAY GALLERIES

INTERNATIONAL, INC.

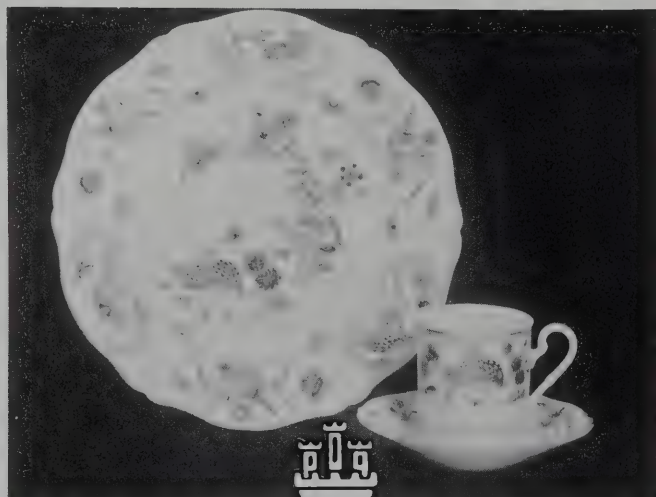
165 WORTH AVENUE PALM BEACH, FLORIDA 33480

**Exclusive Representatives
for the paintings of thirty world famous
contemporary artists**

**Nicola Simbari
André Hambourg
Bernard Ganter
David Holmes
Pierre Doutreleau
and others**

**Specialists In
FRENCH MASTERS
Impressionists Post-Impressionists**

HOURS: MON. THRU SAT. 9:30 TO 5:30 (305) 655-2090
New York • Chicago • Palm Beach • Paris • Beverly Hills



HAVILAND

Limoges

The Proper Setting Since 1842

Wilson's

JEWELERS-GEMOLOGIST ESTABLISHED 1926

"Third Generation of Wilson's Now Serving You"

415 Federal Highway, Lake Park, Fl.
845-6868

BOB ROBSON

GROWING MY WAY

CLONING AROUND WITH PLANTS

The easy way to acquire plants is to buy them from a nursery. The hard way is to steal them. The fun way is to propagate your own. You can do this by making cuttings, by grafting and budding, by dividing tubers, bulbs and other self-propagating roots, by taking pups and/or suckers that sprout from roots of some plants and by layering. All of these methods produce progeny that are literally parts of the parent plant and therefore, do not vary from it. Such plants are known as clones.

Since budding and grafting are difficult for amateur gardeners and pups, suckers and cuttings are too easy, I've chosen to talk about layering in general and air-layering in particular because the procedure is more challenging and the results are more gratifying.

Layering differs from other methods of propagation in that roots form, or are caused to form, on stems that are still part of the parent plant. Layering produces an exact duplicate of its parent. Plants from seeds, on the other hand, may have variations that primarily affect the flower and/or fruit.

Layering methods have gone on naturally for millions of years, but man, using nature's crude forms as patterns, has developed five principle methods and improved the process.

Simple Layering: Bend and cover with soil branches that otherwise might not reach the ground (leave tips uncov-



ered to maintain circulation). Hold them in place with pegs or a stone until they are rooted. Rooting can be speeded by scraping or making slight cuts on the undersides of stems where rooting is likely to occur.

In practical use, simple layering can be done with sizable tomato plants. Instead of planting upright, lay the plants lengthwise in a suitable trench and cover all but the plants' tops. Roots, forming along the covered stems, will produce more plants, flowers and fruit.

Layering is actually occurring continually in home yards everywhere as a natural phenomenon among many kinds of plants, especially vines, trailers and slender, drooping, woody bushes. Periwinkles, for example, frequently take root at stem joints that come in contact with soil.

Compound or Serpentine Layering: Bend flexible stems in a series of curves along the ground so that "down" sections



© 1982 CHANEL, INC. CHANEL BEAUTY™/CHANEL®

THE RIGHT EXPOSURE.

Of all the aggressors that conspire to wreak havoc on your skin, none is more destructive than light.

We've made it safe to live with light with CRÈME EXTRÊME PROTECTION™/Total Protection Moisture Cream.

Smooth it on and skin is sheltered. Impenetrable. Impervious to all injurious ultraviolet rays.

Those agents of aging that damage collagen and elastin fibers, and cause harm that is cumulative and irreparable.

And while it protects, it helps stave off dryness. Without impeding skin's breathing.

Wear it under makeup or alone. No skin that sees the light of day can afford to be without it.

INTRODUCING CRÈME EXTRÊME PROTECTION

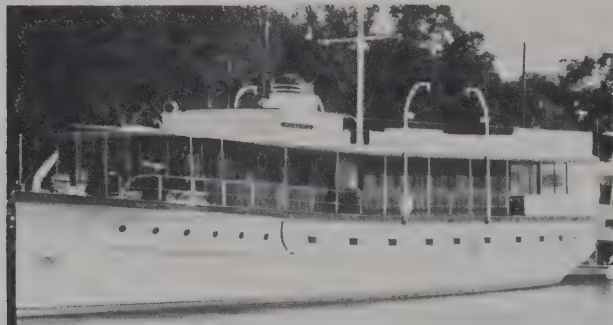
CHANEL BEAUTY

JORDAN MARSH, Omni, Galleria, West Palm Beach

GOOD CHARTERS DON'T JUST HAPPEN!

INTERNATIONAL
SPECIALISTS
IN PERSONAL
AND CORPORATE
CHARTER

Ft. Lauderdale Marine Services specializes in providing world class food, beverage, and entertainment services aboard our large selection of Motor yachts, from 42 to 189'



DAY • WEEK • MONTH

FORT
LAUDERDALE
MARINE
SERVICES
LIMITED
1670 S.E. 10th Terrace
Ft. Lauderdale, Florida 33316
(305) 524-3681
TWX: 510-955-9649 YATCHARTR-FTL

WEDDINGS
BAR MITZVAHS
DINNER CRUISES
ANNIVERSARIES

are in contact with the soil and the "up" parts are exposed to the air. Seedlings develop at each soil touching point.

Continuous Layering: Bury whole branches, except the tips, of plants that tend to root readily. Modified continuous layering frequently is used for propagating certain grapes that root poorly or not at all from cuttings. This is done in the spring or early summer by pegging down canes of the previous years' growth in shallow, open trenches. The underside of the cane is scarred where shoots occur. When the shoots have developed (several inches long), place soil around the base of the shoots. When roots are well formed, cut the canes between the rooted shoots and transplant to pots or leave in place to form new vines.

Mound or Stool Layering: Cut back bushes to within a few inches of the ground as plants come into the growing season (spring or early summer). Pile soil over the stumps. As new shoots arise they establish roots in the mounds. Allow them to grow until the following spring then break the rooted shoots apart and transplant. This can be a very satisfactory way of rejuvenating plants that have been killed back to roots by severe cold.

Air or Pot Layering: Also referred to as "mossing off," this is an accomplishment first attributed to gardeners in ancient China.

The original method involved choosing a suitable stem — one exposed to outside light as opposed to one growing deep within the shrub, and in good health. At a mid-point on the stem, a cut or notch was made about one-quarter through. A splinter of wood or a pebble was inserted in the cut to hold it open. A $\frac{3}{4}$ -inch pot was split in half vertically and placed around the cut stem. The pot was then filled with peat



CHARLES JOURDAN

Esplanade • 150 Worth Avenue • Palm Beach • 659-0213

moss or a light, fluffy soil and bound in place around the cut section with cord or raffia. It was necessary to keep the rooting media constantly moist. As the pot filled with roots, the new plant was cut from the parent at the pot's bottom. The pot was removed carefully to prevent damage to the tender roots and transplanted to a container or the garden.

Air layering is much the same today, but it has been greatly simplified. Choosing the stem remains the same. At a point where you wish roots to develop, cut away the bark over a space of one to two inches. Scrape the cambium layer and remove all signs of greenwood until the cleaned area is white. Place sphagnum moss that has been thoroughly soaked and then squeezed of excess water around the cut. Be sure all exposed wood is covered. Cover the moss with clear plastic and tie ends or use tin foil and press the ends closed.

After a few weeks, carefully untie or loosen one end of the covering and check for signs of root growth. If roots are developing, re-cover and allow several more weeks for full development. Cut the stem from the branch below the wrap and carefully remove the covering. Pot the new plant in sterile potting soil until it is well developed and then plant outside or use as house plant. Fertilize and water as you would a new nursery plant.

Gardening Tips for May

Lawns: Chinch bugs will be getting in some good licks on St.

Augustine lawns this month. Check weekly for a faint yellowing, then browning. Look along the edges of sidewalks, walkways and on the outer sides of brown areas. Because of increasing resistance to many insecticides, professional spraying is the best option. If you choose to do it yourself, buy materials where you can get advice on best brands and proper application instructions. Some items offered at cut-rate stores are not effective anymore.

Pruning: Do major pruning now. Cut back plants that have finished blooming as well as evergreen shrubs, trees and hedges.

Planting: Flowering and vegetable plants that can be planted now are very limited. Check with suppliers for hot weather plants. Be prepared to fend off insects and disease. Plant or transplant anything. Keep well watered.

Fertilizer: Fertilize lawns, trees and shrubs if you didn't do so last month. If lawn weeds are a problem, ask your supplier about using Weed and Feed material first. Take a sample of the weed and the grass in which it grows to purchase proper material.

Insects: Caterpillars will begin to pop up all over the place. Look for holes or scalloped edges in leaves. Scale insects are out in number, as are baby grasshoppers. They're orange and black and plentiful among lilies and other succulents. You can spray the babies with Sevin or armyworm spray. When they become adults ... try a baseball bat.

Watering: First month of rainy season should average 5 to 6 inches. Water with conservation in mind. Reset sprinkler systems if it's going on more than three times a week. Your lawn and plants will be better off with less frequent watering. Everyday watering, for example, may be doing more harm than good and wasting water to boot.

Special Note: If you're setting out young hibiscus plants and don't want them to look like bean stalks later, pinch back terminal buds (tips of new growth) at least a half dozen times as they regrow to promote fullness and discourage legginess. □

Bob Robson is a member of the Garden Writers Association of America.



Douglas Lorie, Inc.

334 WORTH AVENUE, PALM BEACH, FLORIDA 33480
305/655-0700



George III English Silver
bright cut Tea Caddy
London 1775 by John Carter

THE MODERN SHOP

of

Douglas Lorie, Inc.

334 WORTH AVENUE, PALM BEACH, FLORIDA 33480



"Harmonie"
Decanter and Barware
by
BACCARAT

THE WINE MYSTIQUE

EDUCATION BREEDS ETIQUETTE

A national magazine recently published a feature on Palm Beach hostesses. You can imagine the photographs: the island at its seasonal best, the natural charm of lush lawns and tropical flowers blending with the more formal pleasures of well-appointed tables and talented chefs.

The menus selected represented that combination of luxury and lightness that characterizes today's party cuisine. The beautifully groomed hostesses hovered at each table and made last-minute adjustments to each centerpiece. What struck me the most, however, was what boring wines had been chosen to accompany these elaborate productions.

I shouldn't complain too much, for only a few years ago wine might not have appeared on many menus at all, even in as cosmopolitan a town as Palm Beach. Its new popularity can be attributed to the way some people regard it — at least when it's chilled and white — as a diet drink, rather than to an understanding of what wine can do for food and vice versa. Yet the popularity is real, and perhaps more than a passing fancy, unlike raspberry vinegar or kiwi fruit or whatever the gastronomic rages of the moment might be.

How curious it is, then, that people who go to such trouble to select the right porcelain or crystal and to assemble the most exquisite menus to impress the grandest of guests, somehow lose all ambition when it comes to choosing wine. No doubt exhausted by their other tasks, they call up the liquor store at the last minute for "two cases of that sort of sweet wine we had last month."

Choosing and serving wine skillfully does take a little extra effort, but so do most aspects of treating guests well. Common sense and a little understanding of wine can make all the difference between an enjoyable meal and one that is blase.

A "boring" wine is not one that is necessarily cheap; it is one that is mass-produced, and too often served — the equivalent of serving bottled salad dressing at an otherwise ambitious meal.

Let's briefly consider nine mistakes

that are often made when it comes to choosing and serving wine. Although they are not the type of errors that can spoil an evening — though some of them may inspire mirth — they are so easily avoided that there is no reason in these wine-conscious times to keep making them.

Using glasses that are too small. Your first clue to whether your host knows what he's doing can be detected long before a bottle is produced. Are the glasses of a decent size and simple design? Or are they avant-garde creations



DERBY KENSER

that might be mistaken for candlesticks?

Generous glasses imply a generous attitude toward guests; skimpy glasses, a rather miserly one. Generous, however, does not mean fishbowl-sized — a wine glass should feel comfortable in the hand and at the lip. Smaller glasses do have their place for serving sherry, port and various dessert wines.

A rough rule as to size is that the glass should hold a sixth of the bottle of wine when filled a third of the way up. This allows the drinker to swirl the wine gently in the glass, thus releasing more of its aroma. Wine glasses should be crystal clear and polished.

Serving red wines too warm, white

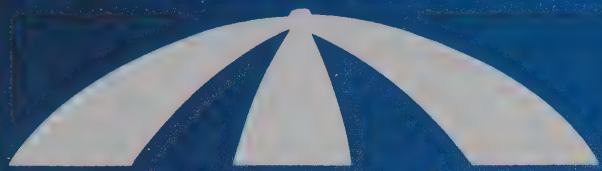
wines too cold. The traditional wine books tell you to *chambrier* — or bring up to room temperature — the red wines the butler has fetched from the cellar. If your butler has just bought your wine in an ice-cold supermarket, the advice may still apply. Otherwise, in Florida the situation is just the opposite: red wines do not taste good at a "room temperature" of 80 degrees or above — something to remember if you're dining outside. An hour or so in the refrigerator usually transforms the wine to a palatable coolness.

A good white wine, on the other hand, will not release its flavor if it is too cold — the temperature of a mountain brook, I'm told, is ideal. A mediocre white wine, particularly a sickly-sweet one, can sometimes be made bearable by serving it as cold as possible.

Icing wine drinks. There is a well-known wine writer who, if you mention Palm Beach, is likely to say: "Oh yes, the place where they pour their champagne over ice." While Palm Beach isn't that naive any longer, it just shows you how a reputation can endure. Think of good wine as a hand-crafted luxury product that deserves being treated the way its maker intended.

On the other hand, I see nothing wrong with pouring an inexpensive, everyday wine over ice, perhaps with lemon and soda, for a refreshing hot-weather drink. Wine has been used for centuries as an ingredient in a variety of punches. People who turn up their noses at wine on the rocks think nothing of pouring Cassis syrup into it to make a kir. Common sense will tell you which wines can stand this treatment and which should not.

Running out of wine too soon. This is a sure way to deflate a good party — which might be precisely what you want to do. Otherwise, don't be conservative in your estimates; especially during a long meal, people can drink far more than you might expect. Count on at least a bottle per guest, especially if you are serving white wines, which seem to be consumed quicker. This refers to a full-scale dinner; luncheon guests may stick



NORCROSS PATIO



ORIENTAL VASE

4600 So. Dixie Highway • West Palm Beach, Florida 33405 • 832-6995 or 833-6313

to a glass or two each (there are about six servings in a normal-sized bottle).

Not allowing people time to finish their wines. If you have served a Chardonnay, for example, with a seafood course, don't rush out with the rare roast beef. Allow your guests — and yourself — time to enjoy the white wine. This is even more important when you have served an exceptional red wine with the main course. Don't rush the dessert. In fact, you may want to save your very best red wines for a cheese course toward the end of the meal.

Serving wine with foods that compete with it. I hesitate to accuse anyone of serving the "wrong" wine because tastes vary considerably and probably are more the result of cultural conditioning than innate tendencies. So let's say some wines are "less wrong" than others. When some foods are served — especially non-Western cuisines — it is probably better to forget wine altogether. Beer goes well with curry, and tea with Oriental food.

The one food-and-wine combination that I will be dogmatic about is chocolate. If you don't believe me, eat a piece of chocolate candy, then try to taste a glass of wine. Only strongly-fla-

vored spirits such as rum or orange-based liquors such as Grand Marnier blend well with the taste of chocolate.

Failing to decant an old red wine or a very young one. The sediment that forms in the bottle as a red wine ages is harmless and more or less tasteless, but it can cloud a bottle that has been shaken. There is something very unattractive about a cloudy wine or one with some black sludge at the bottom of the glass. For this reason, among others, red wines are often carefully decanted before being brought to the table. The empty bottles can be displayed on a sideboard if the labels are of interest. After about five years, sometimes sooner, most red wines start to deposit some sediment.

Have you ever noticed that a wine often begins to taste better toward the end of the meal? One likely reason is that exposure to air in your glass has hastened the process by which the wine's tannins are softened and the volatile flavors are released into the air. This is why young, highly tannic red wines are sometimes decanted an hour or two before they are to be served.

It is rarely necessary to decant white wines, though it may be more attractive to serve a simple white wine

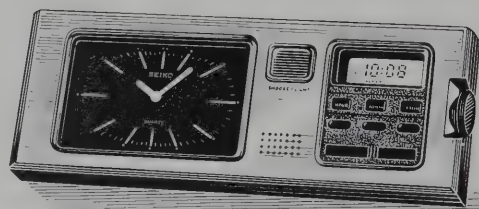
from a stoneware pitcher rather than from a jug bottle.

Failing to comment on a good wine. If a meal has been graced by a particularly pleasant or distinctive wine, it probably did not happen by accident. To treat such a wine as if you encountered it every day — even if you do — is a failure of manners. You owe your host or hostess a comment and you don't have to be a wine authority to make one. A simple question as to where the wine is from or how it was discovered will inform your host it was worth taking some trouble to please you.

Commenting too much on a wine. Unless you are at a professional tasting or dining solely with wine enthusiasts, it can be as boorish to say too much about what you are drinking as to say nothing at all. Civilized table talk and delivering an enological lecture are not the same thing. Save your technical comments or personal effusions for your own tasting notes or the next wine club meeting. You may not be invited back if your host thinks you are ranking him. □

Charles Calhoun is a free-lance writer residing in Westhampton Beach, N.Y., Bar Harbor, Maine, and Palm Beach.

SEIKO QUARTZ DESIGNER CLOCKS



The everything desk clock.

Dual time display makes this desk clock/alarm/chronograph one of the most valued possessions and greatest gifts you'll find. Its attractively streamlined design encases a long list of useful features: alarm, chronograph, month, day, date, countdown timer, repeat alarm, dual time zone display, built-in illumination and hourly time signal. Choose it in silver tone and black or gold tone and brown. Of course, you get the worldrenowned Seiko Quartz accuracy.

Seiko Quartz. \$55.00

Michael's
JEWELERS

MURRAY SPERBER

327 CLEMATIS STREET

WEST PALM BEACH, FLORIDA 33401 305-655-8010

VIRGINIA COURTENAY INTERIORS INC

INTERIORS • ANTIQUES • FURNISHINGS • ART GALLERY



**Virginia Wesley Courtenay A.S.I.D.
Patricia Clark Comose, Assoc.**

700 East Atlantic Avenue
Delray Beach, Florida 33444
Telephone: 305/276-5403



**Goodyear's new Double Eagle.
Our ultimate luxury radial.**



When confidence is the paramount consideration.
Goodyear's new Double Eagle. For
owners of Cadillac, Lincoln, Riviera,
Imperial and Toronado.



GOODYEAR
QUALITY AND INNOVATION

Discover the Wild Personalities at

METROZOO





Left: In the courtyard of Sulawesi, a zookeeper shows off scarlet macaw Bussy. During special Ecology Theater performances, children can informally learn about animal traits.

Below: A young dromedary camel gets a piggyback ride. The open-air environment of Metrozoo encourages animals to display their natural behavior.



Left: Endangered Bengal tigers prowl around a temple resembling one discovered deep in the jungles of Asia. **Above:** Ramar, a lowland gorilla on breeding loan, will hopefully become a father at Metrozoo.

BY NANCY FURSTINGER
PHOTOS BY PAT CANOVA

Roaming the jungles of Africa and Eurasian steppes on your custom-designed safari, you can capture the acrobatic antics of mandrills on film, stalk Bengal tigers around their Asian island temple, or spy on a neurotic gorilla from the camouflagic safety of a cave.

Visitors entering the excitingly fluctuant atmosphere of Miami's Metrozoo discover how to readjust their conceptions of exotic animals' natural lifestyles. The innovative, open-air zoological garden, unveiled last December, transforms the traditional experience into one of mutual compassion.

While the more than 40 species on display must adapt to humans, perhaps mankind is in for the greater surprise. Although the custom of keeping collec-





Left: Prince, king of the more than 40 species at Metrozoo, snoozes during most of the day. **Below:** A smiling Siamese crocodile is in Metrozoo's specialization program.



tions of wild animals is as old as recorded history — commencing with a Chinese menagerie in the 12th century B.C. — cageless zoos are designed primarily for the animals.

This concept ensures a challenging visit. The impact is immediate as you enter Metrozoo: tigers snooze beneath ficus trees, a young pachyderm frolics in a pond, kangaroos play leapfrog across the Australian terrain. There is no nervous pacing behind bars; these creatures seem relaxed, even lazy, on their moat-encircled islands.

Duplicating each species' natural terrain, the 160-acre sanctuary is the first — and probably the last — totally cageless zoo to be constructed in America, according to Director Bob Yokel.

"While there is the possibility for small zoos in major Sunbelt cities, given

(Continued on page 62)

Left: This endangered orangutan mugs for cameras outside his viewing cave, which contains a double-plated glass wall for curious observers.



Opposite page: Gibbons, the smallest and most arboreal apes, relax after swinging through their man-made tree. **Far left and left:** Aoudad and Grevy's zebras graze on their native vegetation.

CARMAC VI-A YACHT



Above: The companionway on the Carmac VI reflects meticulous attention to detail. **Above right:** A carpet depicting marine life decorates the spacious aft deck salon.



PHOTOS BY KIM SARGENT

Right: You can cruise the high seas at a speed of 12 knots when you charter this luxurious, yet practical, Feadship yacht.

RIGGED FOR HIGH SEAS COMFORT



The era of the great luxury yachts may appear to be fading away, but a new generation of sailing ships is replacing it on the horizon. The new yachts are equally luxurious, but display a new emphasis on practicality.

Nowhere is this trend more evident than at Feadship America, Inc., a Holland-based yacht designer and manufacturer. One of Feadship's newest constructions, the *Carmac VI*, is a perfect example of the modern class of pleasure boats.

"They (the owners) didn't buy it or build it to show it off," said Don Kenniston, president of Feadship America. The boat, he explained, was built for comfort and utility.

For example, the galley on the *Carmac VI* features a commercial-style kitchen — with a six-burner stove, trash compactor and wide, built-in griddles. It may not be the most fashionable, but it is certainly the most practical. With 10 crew members, an industrial capacity kitchen is a necessity.

Other modern amenities include a sophisticated smoke and fire alarm system and special doors that were designed to roll open together, making entry and exit easy, even if the boat is rolling with the waves.



Top left: Capt. Howard Stein plots the day's course from the bridge. **Top right:** The specially-crafted, 136-foot *Carmac VI* combines comfort with utility.

Above: The ship's bell summons guests to seafood dinners.

BY KIRSTIN DOWNEY



Above: Any chef—whether seafaring or landlubber—would admire this modern galley.

Right: The library leading to the master stateroom was constructed of wood removed from a venerable country estate.



A special water filter aboard the *Carmac VI* converts salt water to fresh water through a reverse osmosis process. High-power radios beam transmissions from all over the world so the multilingual passengers can hear news broadcasts in any language they choose. Another machine prints out worldwide weather conditions.

With security becoming an international concern, other Feadship owners have requested the installation of bullet-proof glass, advanced security systems, and hydraulic gangways. Recreation is

available, too, with many yachts containing gyms, saunas, playrooms and even discotheques featuring flashing lights and smoke machines.

Sophisticated machinery, however, provides only the backbone for a Feadship's luxurious appointments. On the *Carmac VI*, for example, wood and leaded glass removed from a centuries-old family estate recreate the country home's comfortably elegant atmosphere. Waterford crystal from the same estate graces the dining table when meals are served.



amenities combine with centuries-old wood and leaded glass ...



Left and above: Guests can dine in elegance in this salon, which features leaded glass cupboards and Waterford crystal. **Top:** A spacious head is lined with nautical tiles and shimmers with splendid gold-plated fixtures.

The ship's five staterooms exhibit the same attention to detail. One stateroom is decorated with a nautical theme, and its bathroom is lined with hundreds of hand-painted tiles depicting different kinds of sailing ships. The plumbing fixtures are plated in gold.

Building a Feadship takes time, careful craftsmanship and meticulous planning. More than 300 separate blueprints are made during construction to ensure that no detail is left to chance. It takes 18 months to two years to con-

(Continued on page 75)

This striking gold wreath of naturalistic leaves and acorns rested on bones inside the gold chest.



When the royal tombs were excavated, a marble sarcophagus yielded this ornate gold larnax—which rests on lion paws and weighs 24 pounds.



These miniature ivory heads of Philip II (left) and Alexander (right) were discovered in the main chamber of the tomb at Vergina. With their incisive details and individualized features, the heads are reliable portraits of the two rulers.

The Eternal Search for Alexander

BY FRANK GETLEIN

Alexander the Great is a colossal figure in history and his impressively golden heritage will be displayed in a major exhibition: *The Search For Alexander* at the New Orleans Museum of Art from June 27 through September 19.

Historically meticulous visitors may well remark that the show is indeed a search for Alexander; the inquiry goes on throughout the exhibition and may be continued after leaving, since no single artifact has demonstrably been

owned or worn by Alexander the Great.

Alexander was catapulted into history after the assassination of his father, Philip II of Macedonia, in 336 B.C. Philip, who had unified all of Greece for a war against the Persians, hired Aristotle, the great Greek philosopher, to educate Alexander. Left in charge at Macedonia during his father's attack on Byzantium, the 16-year-old youth had successfully commanded troops. Hence, when Philip fell, Alexander had the support of the army and

succeeded without opposition to the throne of Macedonia and Greece. He made lightening strikes to the Danube and the Adriatic coasts, crushing incipient rebellions, and established his rule over the Greeks. Alexander resumed preparations for the war against the Persian Empire.

Philip had conceived the idea of the Persian war to liberate the allied Greek states from Persia's continual assaults. In Alexander's hands, the expe-

(Continued on page 76)

ENGLISH TREASURES

No Trifling Matter



STORY AND PHOTOS BY ROSA TUSA

The British are not noted for *la grande cuisine*, but there are glories of the British kitchen which have earned them a niche in the world's cuisines.

Particularly noteworthy are the tea cakes, pies, puddings and marmalades which evolved in the rural areas in the days when everything was homegrown and home-made. Summer pudding, the bread pudding rich with fresh fruits from the English countryside, contained red currants, raspberries, blackberries and blueberries, which were all essential to give the pudding color.

The English trifle, which the Italians dubbed *zuppa Inglese* or English soup, presumably because the dessert is so generously soaked with sherry that it must be eaten with a soup spoon, is considered a masterpiece among elegant desserts.

Composed of spongecake spread with jam, soaked in sherry and covered with fruit, custard and lashings of whipped cream, it is a colorful and festive offering reserved for special occasions in England.

Art historian Christopher Wright, who grew up in the British countryside where his mother lives, and who still cherishes the flavors and cooking traditions of her kitchen, always makes the trifle on his birthday in June when the strawberries are in season.

Wright, who lives in London, also finds time to occasionally mix up the batter for the rich Dundee fruitcake which is enjoyed year-round at late afternoon tea.

For obvious reasons of cost and time, most Londoners today settle for the commercially produced cakes and puddings, "and oh, they are disgusting," Wright declares.

But preparing a trifle is no trifling matter, I learned when the Englishman, who visited us recently, created the dessert in my kitchen. There are several cooking rituals which must be performed before it can be assembled. "The big thing is not in putting the puzzle back together. It is preparing all the pieces," he said.

The concoction began with a homemade spongecake which can be baked the day before. The next step was to make a fruit puree with fresh strawberries and gelatin which was put in the refrigerator to gel slightly. Then a custard was prepared and cooled. While the custard was cooling, the sponge was split into layers and the bottom half spread with raspberry jam. The top layer was replaced and the cake was cut into thick slices and then into pieces crosswise and arranged in a glass bowl.

Sherry came into play at this point and more than half a bottle liberally doused the cake. "The worst thing you can do is be 'mean' with the sherry," Wright said, adding, "the cake should be sodden with it."

The cake was left to mellow for 15 minutes before covering it with the strawberry-gelatin mixture, the custard and whipped cream. Each was carefully spread on in layers.

Wright's tipsy trifle served 12 at dinner that evening, although one teetotaling guest, after a whiff of it, declined dessert.

Wright also had with him the handwritten recipe for orange marmalade used by his late grandmother, Anne Elizabeth Helmes, and a Dundee cake recipe which belonged to his great aunt, Mrs. Florence Hancock.

The reward of a perfectly clear marmalade, grandmother Helmes noted, results from the care taken to pull away the membrane from the fruit without allowing a bit

(Continued on page 54)

Below: Christopher Wright
prepares a delicious trifle.
His grandmother's marmalade
requires skill and patience.
Guests will clamor for seconds,
whether you serve fruity
Dundee cake (facing page) or a
renowned English trifle.



Knoxville Puts on a



Happy Face
for the

1982 WORLD'S FAIR

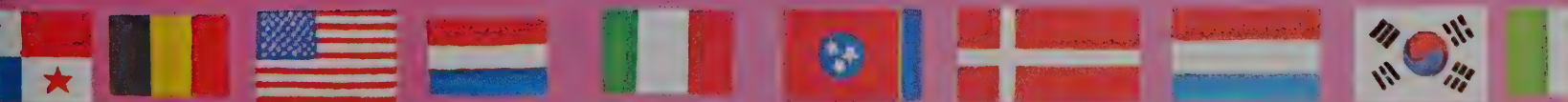


BY PAUL J.C. FRIEDLANDER

“Once upon a time” is the way this tale must begin because this story — a real fish story — has all the trappings and logic of a fairy tale. It involves a three-inch elusive fish called the snail darter, a second cousin to the common perch; the great Tennessee Valley Authority, the U.S. Supreme Court and Congress; 43 big-city and small-town banks; and 184,000 ordinary Southern folk who once lived peacefully in Knoxville, Tenn., but who now find themselves hosting a six-month World’s Fair.

(Continued on Page 65)

ILLUSTRATION BY MARK VAN EPPS



SIZZLING SUMMER

FASHIONS.



Top: Yves Saint Laurent's sophisticated red, black and white print silk dress is perfect for lunch at the Colony.
Above: Ungaro's free-flowing smock dress, from the Ungaro Boutique, has exotic flair.



Above: Yves Saint Laurent pairs his bright red cowl sweat shirt with white clam-digger pants. Available at the Saint Laurent Boutique.
Below: Romance takes on a new appeal with Jean Louis' ruffled chiffon from Sara Fredericks.

PHOTOS BY
KIM SARGENT



Top: This imaginative tuxedo suit from Yves Saint Laurent teams a pointed jacket with a white cotton shirt and cropped trousers. **Above:** Jean Louis' printed silk features ruffled shoulders and hem.

BY BETTY YARMON

Summer fashions explode in a kaleidoscope of prints with the most important color combination for the warm weather months — red, white and black. Innovative designs are everywhere and the dresses, whether for daytime or later, are soft, feminine and relatively simple.


Skirt lengths fluxuate — with American coutures favoring lengths just below the knee and the Europeans, particularly Ungaro, going very short.

This month *Palm Beach Life* has photographed summer couture fashions on the avenues of Palm Beach, at the Colony Hotel and in the secluded, exotic garden of Sara Fredericks. The clothes are a selection from such international names as Bill Blass and Jean Louis from America, and Yves Saint Laurent and Emilio Ungaro from France.

Bill Blass displays simplicity and charm with lots of bright white, red and black stripes. Jean Louis, a longtime favorite Reagan designer, has always been an exponent of gentle prints with soft ruffles.

Saint Laurent, currently celebrating his 20th anniversary as a designer, has the tailored touch. He excels in trousered looks, imaginative jackets and soft tops. He is also partial to the combination of red, white and black.

Ungaro, considered by some to be Europe's top fashion designer, inspires the fashion scene with bright colors and accessories. His silks are sumptuous and his shapes range anywhere from tent-like to conservative. □

A woman with dark hair is smiling and posing against a red brick wall. She is wearing a short-sleeved, knee-length dress with bold horizontal stripes in red, white, and black. The dress has a fitted bodice and a flared skirt. She is also wearing bright red pointed-toe pumps. To her left is a wooden door with a decorative glass panel featuring a grid of circular patterns. The lighting is warm, suggesting an indoor or evening setting.

Bold stripes in the newest color combination for summer—red, white and black—attract attention to Bill Blass' two-piece silk dress. Available at Martha's.

FLORIDA

BY AVA VAN DE WATER



MAY

May 1: Palm Harbor Day, Palm Harbor. This town on Florida's lower west coast celebrates its 102nd anniversary with a barbecue, square dancing and continuous entertainment. (Chamber of Commerce, 1000 U.S. 19 N., Suite 300, Palm Harbor 33563. 813/784-4287.)

If you ever get the urge to step out of your ballgown or tux and into a pair of bluejeans, Florida's festivals are a down-home way to go.

Jazz festivals and chamber music combine with celebrations of our "Cracker" heritage in which residents and tourists alike vie for championships in watermelon seed spitting, gourmet gumbo cookoffs, chicken pluckin' and bellyflop contests.

There is even a competition to test your skills in worm fiddling. No, you don't have to train worms to pluck strings. This is the Southern version of snake charming — a method of coaxing worms from the ground so they can be used for bait. (The secret is to drive wooden stakes into the ground and drag metal bars across them. The vibrations make them crawl to the surface and soon the bait's in the bag.)

But if you prefer a more sedate atmosphere, there are festivals where you can sup on seafood while national artists belt the blues or chamber music fills the night.

Florida's diverse past comes alive each weekend throughout the state. Although it will always be fun to wine and dine with the beautiful people, it's fun to slip away to the "other" side ...

May 1-2: Boom Town Days, Dunnellon. Festival activities include a fishing contest, fish fry, art show and entertainment. (Chamber of Commerce, Box 868, Dunnellon 32630. 904/489-2320.)

May 1-2: Peace River Bluegrass Festival, Arcadia. The festival will include continuous bluegrass music, musical workshops, horseback riding, canoeing and "parking lot pickin'." (Oscar Singleton, Orange Blossom Bluegrass, Inc., Box 270666, Tampa 33688. 813/949-5539.)

May 8-9: Bounty of the Sea Seafood Festival, Miami. Planet Ocean, a marine-oriented attraction, hosts this two-day festival featuring fresh seafood, calypso music, seafood cooking contests and more than 100 oceanographic exhibits. (Director of Public Relations, Planet Ocean, 3979 Rick-enbacker Causeway, Miami 33149. 305/361-5786.)

May 11-13: Sarasota Jazz Festival, Sarasota. This three-night jazz festival features 16 Hall of Fame instrumentalists from across the country who will play each night in different combinations. (The Jazz Club of Sarasota, P.O. Box 15155, Sarasota 33579. 813/966-1813.)

May 15-16: Chautauqua, De Funiak Springs. This northwest Florida community hosts a historical celebration recapturing the cultural atmosphere of the early 1900s. Activities include an arts and crafts exhibit, musical performances, theater productions and a parade. (Delores Meloney, Chamber of Commerce, Box 29, De Funiak Springs 32433. 904/892-3191.)

May 16-23: Fiesta of Five Flags, Pensacola. A reenactment of the 1559 landing of Don Tristan de Luna and his Spanish colonists is one of the highlights of this celebration that commemorates the city's history under five nations. Other events include a treasure hunt, parade, art exhibitions, home tours, concerts and water sports. (Bill Mathers, Tourist Information, 803 N. Palafox St., Pensacola 32501. 904/433-3065.)

May 28-31: Florida Folk Festival, White Springs. This well-attended festival takes place at the Stephen Foster State Folk Culture Center. It includes folk music, arts and crafts, Florida foods, dancing and folk tales. (Barbara Beauchamp, Stephen Foster Center, Box 265, White Springs 32096. 904/397-2192.)

May 29-30: Zellwood Sweet Corn Festival, Zellwood. This central Florida town is famous for its production of sweet corn. The festival features a corn-eating contest, crate sales of corn and country and western bands. (Marvin Barrett, Box 628, Zellwood 32798. 305/886-0014.)

May 29-June 6: Billy Bowlegs Festival, Fort Walton Beach. A festival celebrating the legendary pirate Billy Bowlegs. Activities include a boat parade, treasure hunts, sports tournaments, yacht races, skiing, antique and art shows, parade and square dancing. (Chamber of Commerce, Drawer 640, Fort Walton Beach 32548. 904/244-8191.)

May 31-June 19: New College Music Festival, Sarasota. This festival is well-known throughout the musical world. It features chamber music and offers participants intensive periods of study. (Millicent Fleming, New College Music Festival, 5700 N. Tamiami Trail, Sarasota 33580. 813/355-2116.)



JUNE

June 4-26: New World Festival, Miami area. Some 26 world premiers highlight this extravaganza of performing and visual arts. Events include performances of the New World Ballet, plays by Edward Albee and Tennessee Williams, and operatic and orchestral performances. (New World Festival, Inc., 1235 SW 22nd Terrace, Miami 33145. 305/858-9850.)

June 15-Aug. 29: Cross and Sword, St. Augustine. (Always mid-June through August.) A 65-member cast reenacts in song, dance, drama and comedy the founding of St. Augustine in 1565, as well as the early years of the nation's oldest permanent city. (Cross and Sword, Box 1965, St. Augustine 32084. 904/471-1965.)

June 19: Spanish Night Watch, St. Augustine. Residents celebrate the city's colonial history by dressing in 18th century period clothing and parading with fife, drum and bagpipe. (Robert Hall, Committee for the Night Watch, Inc., 42 Spanish St., St. Augustine 32084. 904/829-9792.)



JULY

July 2-4: Florida State Championship Bellyflop Contest, Trenton. This old-fashioned 4th of July weekend celebration includes hayrides, tug-of-war, country and western music and one of the largest fireworks displays

FESTIVALS

in northern Florida. And there is, of course, a bellyflop contest. (Gilchrist County Chamber of Commerce, Box 186, Trenton 32693. 904/463-6327.)

July 17-18: Everglades Outdoor Music Festival, Miami. The Miccosukee Tribe's annual festival at the Miccosukee Cultural Center includes a barbecue, arts and crafts display, Indian food booths and alligator wrestling. (At publication, this date was tentative. For more information contact Lee Tiger, Box 440021, Tamiami Station, Miami 33144. 305/223-8380 or 252-0791.)



AUGUST

Aug. 1-31: Boca Festival Days, Boca Raton. This month-long festival includes tours of historic Boca Raton, an international festival, polo tournament, horse show, and arts and crafts exhibit. (Pat Wilson, Chamber of Commerce, Box 1390, Boca Raton 33432. 305/395-4433.)

Aug. 7: Wausau Fun Day and Possum Festival, Wausau. This northwest Florida town's annual celebration includes contests in cornpone baking, greased pole climbing and hog-calling. Bluegrass, country and gospel music will be played. (Dalton Carter, Wausau Community Development Club, Route 4, Box 148, Chipley 32428. 904/638-1017.)

Aug. 13-22: Royal Palm Festival, Palm Beach County. This countywide celebration features cultural activities, sports events, parades, dances and a seafood festival. (Director, Royal Palm Festival, 4176 Burns Road, Palm Beach Gardens 33410. 305/626-4800.)

Mid-August: Days in Spain Fiesta, St. Augustine. Celebrating its 417th birthday, St. Augustine offers entertainment, swordfighting, games and Spanish dancing and food. (Date not set at publication time. For more information contact Chamber of Commerce, 10 Castillo Drive, St. Augustine 32084. 904/829-5681.)



SEPTEMBER

Sept. 3-6: "Spirit of Suwannee" Bluegrass Festival, Live Oak. Held at a

500-acre park on the Suwannee River, this festival features continuous bluegrass music, jam sessions, hiking on nature trails and dinners with regional foods. (Oscar Singleton, Orange Blossom Bluegrass, Inc., Box 270666, Tampa 33459. 813/949-5539.)

Sept. 4: International Worm Fiddling Contest, Caryville. This brief contest is followed by a fishing contest, fish fry, pitching contest, races, music and other activities. (Joanne Palmer, Recreation Dept., Caryville 32437. 904/548-5116.)

Sept. 4-7: Anniversary of the Founding of St. Augustine, St. Augustine. The 1565 landing of Don Pedro Memendez de Aviles, founder of St. Augustine, is reenacted. (Rita O'Brien, Historic Preservation Board, Box 1987, St. Augustine 32084. 904/824-3355.)

Sept. 4-6: Pioneer Days, Englewood. Street dancing, county fair, clambake and sports tournaments highlight this community celebration. (Dennis Hollister, Englewood Jaycees, Box 1284, Englewood 33533. 813/474-3205.)

Sept. 6: Pioneer Florida Festival, Dade City. Pioneer folkways, traditions and crafts are featured along with cracker food, folk music, and quilting, weaving and winemaking demonstrations. (Jackie Watson, Pioneer Florida Museum, Box 335, Dade City 33525. 904/567-0262.)

Sept. 11-12, 17-19: Seafood Festival, Pensacola. Pensacola salutes its bustling seafood industry with two week-ends of festivities including land and water activities and seafood cooking contests. (Bill Mathers, Tourist Information Center, 803 N. Palafox St., Pensacola 32501. 904/433-3065.)

Sept. 25-26: Peace River Bluegrass Festival, Arcadia. Continuous bluegrass music, musical workshops, horseback riding, canoeing and "parking lot pickin'" are featured. (Oscar Singleton, Orange Blossom Bluegrass, Inc., Box 270666, Tampa 33688. 813/949-5539.)



OCTOBER

Oct. 1-3: Bellview Junction Western Roundup, Pensacola. This three-day celebration highlights America's

frontier days with shootouts at high noon, stagecoach holdups, bank robberies and Indian attacks. The roundup includes 54 entertainment sites and a wide variety of foods. (Bill Mathers, Tourist Information Center, 803 N. Palafox St., Pensacola 32501. 904/433-3065.)

Oct. 1-5: Ancient City Jubilee, St. Augustine. This week-long festival has special events including a tour of the restoration area. (Chamber of Commerce, 10 Castillo Drive, St. Augustine 32084. 904/829-5681.)

Oct. 1-10: Ocala Week, Ocala. (This date was tentative at publication; please check in July.) This central Florida town is in the heart of Florida's thoroughbred horse region. A full week of activities accompanies the annual sale of some of the world's finest race horses, including stallion shows, parties and a golf tournament. (Charles Frentz, Florida Thoroughbred Breeder's Association, Route 3, Box 187A, Ocala 32671. 904/629-2160 or 629-3526.)

Oct. 2: Country Jubilee, Largo. This festival has had as many as 15,000 people attending this old-time country fair. Events include checkers tournaments, horseshoe toss, sack races, potato races, crafts demonstrations and bluegrass music. (Historical Museum, Heritage Park, 11909-125th St. North, Largo 33540. 813/448-2474.)

Oct. 2-3: Destin Seafood Festival, Destin. This northwest Florida gulf town offers mouthwatering seafood as well as arts and crafts and other entertainment. (Anita Kroha, Chamber of Commerce, Box 8, Destin 32541. 904/837-6241.)

Oct. 8-17: Hispanic Heritage Festival, Dade County. This festival honors Florida's Hispanic heritage. Activities include arts and crafts exhibits, concerts, folkloric shows and booths with food from different Hispanic countries. (Director, Office of Latin Affairs, 140 W. Flagler St., Miami 33130. 305/579-5270.)

Oct. 9: Mayport and All That Jazz, Jacksonville. A combination seafood/jazz festival at Mayport on the St. Johns River promotes Jacksonville's seafood industry and stars local and national jazz performers. (Mike Tol-

FLORIDA FESTIVALS

bert, Mayor's Office, 220 E. Bay St., Jacksonville 32202. 904/633-2890.)

Oct. 15-17: Boggy Bayou Mullet Festival, Niceville. When Niceville was known as Boggy Bayou, fishing was its pioneer industry. This event honors the mullet, the area's favorite fish with a seafood festival, arts and crafts show, sports tournaments and a street dance. (Lannie Crobin, Chamber of Commerce, Box 477, Valparaiso 32580. 904/678-2323.)

Oct. 15-17, 22-24: Oktoberfest, Lake Worth. This German festival is sponsored by the American German Club and is held on their picnic grounds. Activities include music, dancing and plenty of German beer and food. (Carl Rantke, 5111 Lantana Road, Lake Worth 33463. 305/832-2694.)

Oct. 16: Cracker Day, St. Augustine. Florida "Cracker" customs are observed with a barbeque, rodeo and entertainment. (St. John's County Livestock Association, St. Johns County Courthouse, St. Augustine 32084.)

Oct. 16-17: Seafood Festival, Cedar Key. This Gulf Coast fishing village treats visitors to seafood delights and entertainment such as an oyster-shucking contest and a parade. (Bill Almsteadt, Cedar Key Lions Club, Cedar Key 32625. 904/543-5543.)

Oct. 21-24: Melbourne Oktoberfest, Melbourne. German foods and beer can be enjoyed amid Alpine costumes, singers, dancers and music. (Chamber of Commerce, 1105 E. Strawbridge Ave., Melbourne 32901. 305/724-5400.)

Oct. 22-23: Florida Forest Festival, Perry. This popular festival was originally designed as an educational tool to reduce forest fires. Its many activities include a parade, fish fry, chainsaw championships, antique car show and fireworks. (Jim Southerland, Chamber of Commerce, Box 892, Perry 32347. 904/584-5366.)

Oct. 22-24: Fiesta Italiana, Miramar. The culture of the Old Country is shared with home-cooked Italian

foods, dancing, games and continuous entertainment. (Joe Leone, 6040 SW 21st St., Miramar 33023. 305/431-4603.)

Oct. 23-24: Fall Farm Days, Tallahassee. Traditional rural crafts are featured, including spinning, weaving, caning, soap making and quilting. There is also food and entertainment. (Joel McEachin, Tallahassee Junior Museum, 3945 Museum Drive, Tallahassee 32304. 904/576-1636.)

Oct. 23-24: Pioneer Days, Orlando. Activities include folk music, square dancing and regional foods. In addition, there is a special Folk Life Area featuring quilting, tatting, blacksmithing and chair caning. (Suzanne Nicola, Pine Castle Center of the Arts, 5903 Randolph St., Orlando 32809. 305/855-7461.)

Oct. 30: Seafood Festival, Marathon. This festival, held in the Florida Keys, offers a seafood dinner featuring fresh Florida lobster, shrimp and grouper, plus live music and dancing. (Cappy Joinger, Organized Fishermen of Fla., 2383 Dolphin Drive, Marathon 33050. 305/743-9308.)



NOVEMBER

Nov. 5-7: St. Sophia Greek Festival, Miami. Music, dancing, arts and crafts, food and wine are activities of this Greek festival. (Shirley Ritsi, 244 SW 24th Road, Miami 33129. 305/443-7311.)

Nov. 6: International Glendi, Tarpon Springs. This event, held at the Sponge Exchange on the docks, features ethnic food, a fiesta of singing and dancing in native Greek attire and displays of ethnic handcrafts. (Chamber of Commerce, 112 S. Pinellas Ave., Tarpon Springs 33589. 813/937-6109.)

Nov. 6-7: Hollywood Sun 'n Fun Festival, Hollywood. Designed to promote community pride, this event features an arts and crafts show, entertainment, a barbecue and a bazaar. (Cheri McEwen, Chamber of Commerce, Box 2345, Hollywood 33022. 305/920-3330.)

Nov. 6-7: Official Florida State Air Fair, Kissimmee. Professional aeroba-

tic pilots perform during this two-day show. The U.S. Air Force Thunderbirds will headline the show but there will also be an army parachute team, aerial acrobatics and displays. (Kim DeVos, Kissimmee-St. Cloud Convention & Visitors Bureau, Box 2007, Kissimmee 32741. 305/847-5000.)

Nov. 6-7: Seafood Festival, Madeira Beach. John's Pass Village, with its driftwood-toned shops, galleries, docks and boardwalk, is the setting of a festive weekend of seafood feasting, arts and crafts shows and a variety of entertainment. (Patricia Shontz, 100 Madeira Way, Madeira Beach 33708. 813/392-2179.)

Nov. 12: Greek Festival Bazaar, Pensacola. This festival features music, dancing, costumes, handicrafts and Greek foods. (This was a tentative date at publication. For more information contact Bill Mathers, Tourist Information Center, 803 N. Palafox St., Pensacola 32501. 904/433-3065.)

Nov. 12-14: Miami Greek Festival, Miami. This festival presents Greek food and entertainment, including dancing and singing, films of ancient and modern Greece, cooking demonstrations and a large selection of Greek food specialties. (Ted Miller, St. Andrew Greek Orthodox Church, 7901 N. Kendall Drive, Miami 33156. 305/595-1343.)

Mid-November: Brighton Field Days, Brighton Seminole Reservation. An all-Indian event, this gathering includes two rodeo performances, arts and crafts displays, alligator wrestling and Indian food, such as barbecue, swamp cabbage and pumpkin bread. (Brian Morrissey, Seminole Tribe of Florida, 6073 Stirling Road, Hollywood 33024. 305/583-2850.)

Nov. 20-21: The Harvest, Miami. This celebration of south Florida's heritage features folk music, dancing, regional foods, antique airplanes, hot-air balloons, demonstrations of traditional crafts and historical exhibits. (Leslie Rivera, Historical Association of South Florida, 3280 S. Miami Ave., Bldg. B, Miami 33129. 305/854-3289.)



DECEMBER

Dec. 26-Jan. 1: Miccosukee Tribe's Annual Indian Art Festival, Miami.

This showcase for American Indian art and culture displays the talents of Indian artists and performers from more than 30 American Indian tribes. (Lee Tiger, Miccosukee Tribe, Box 440021, Tamiami Station, Miami 33144. 305/223-8380.)



RODEOS

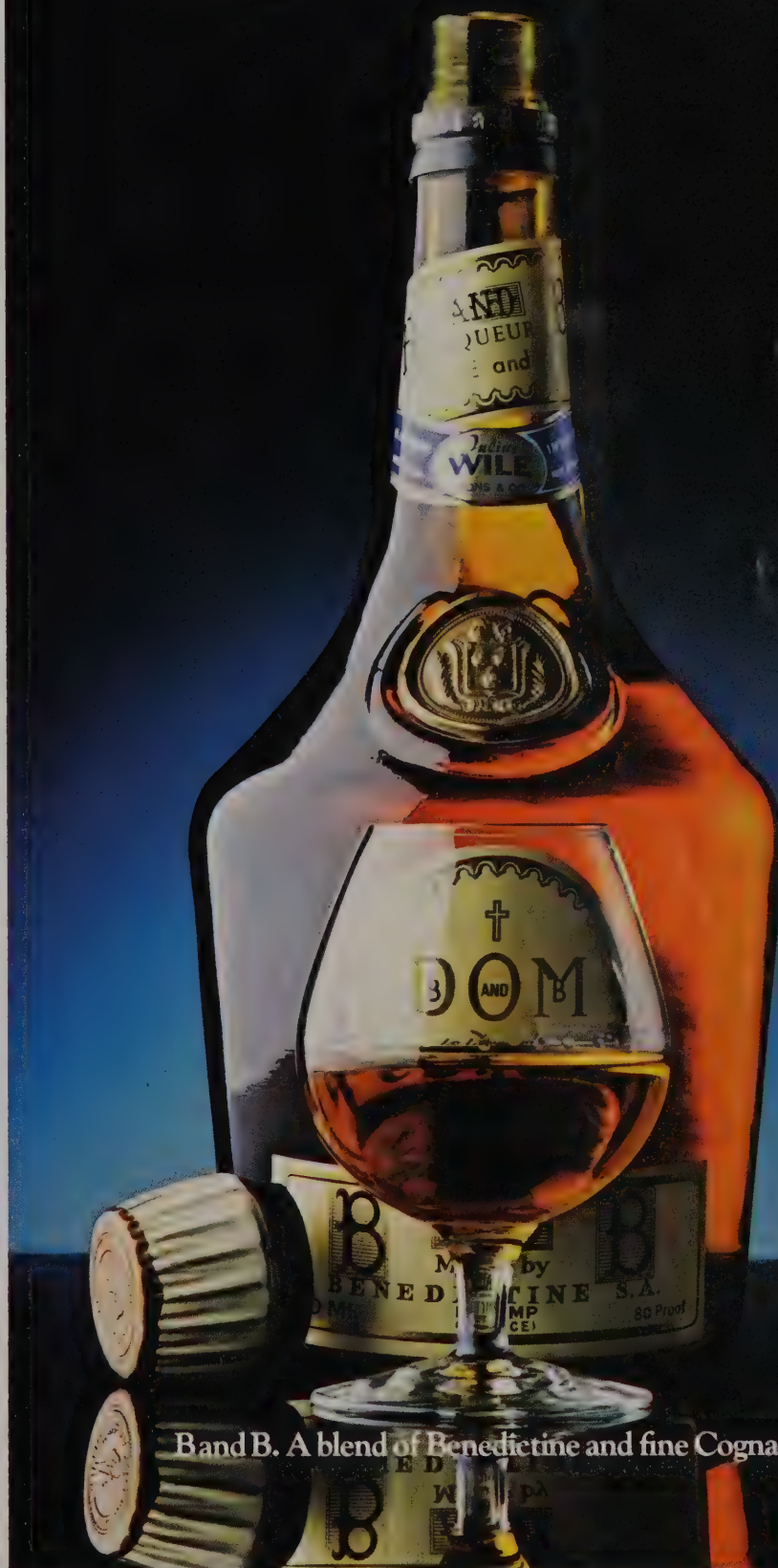
May 1-2: **Rodeo Week**, Jasper
 June 25-27: **Anniversary Rodeo**, River Ranch Resort (Near Lake Wales)
 July 2-4: **Silver Spurs Rodeo**, Kissimmee
 July 3-5: **All-Florida Championship Rodeo**, Arcadia
 Sept. 4-6: **Cattlemen's Labor Day Rodeo**, Okeechobee
 Oct. 1-3: **Northwest Florida Championship Rodeo**, Bonifay



ARTS & CRAFTS SHOWS

May 8-9: **Mayfaire-by-the-Lake**, Lakeland
 May 22-23: **Fiesta Arts & Crafts Festival**, Pensacola
 Sept. 25-26: **Osceola Art Festival**, Kissimmee
 Oct. 2-3: **Cocoa Village Autumn Art Festival**, Cocoa
 Oct. 9-10: **Autumn Art Festival**, Winter Park
 Nov. 6: **Fall Arts Festival**, Sebring
 Nov. 6: **Fall Festival**, Goulds (South Dade County)
 Nov. 6: **Gulf Beach Arts & Crafts Show**, Indian Rocks Beach
 Nov. 6-7: **Great Gulf Coast Arts Festival**, Pensacola
 Nov. 6-7: **Halifax Art Festival**, Ormond Beach
 Nov. 6-7: **South Miami Art Festival**, South Miami
 Nov. 12-14: **Festival of the Masters**, Lake Buena Vista
 Nov. 20-21: **Longwood Arts and Crafts Festival**, Longwood
 Nov. 20-21: **Market Days**, Tallahassee
 Nov. 20-21: **Ringling Crafts Festival**, Sarasota
 Nov. 27-28: **Space Coast Art Festival**, Cocoa Beach
 Dec. 4-5: **St. Cloud Country Art Festival**, St. Cloud
 Dec. 4-6: **Christmas Antiques Show and Sale**, Jacksonville

Living well is the best revenge.



Band B. A blend of Benedictine and fine Cognac.

© 1980 JULIUS WILE SONS & CO. IMPORTED FROM FRANCE 80 PROOF.

(Continued from page 44)

of it to get into the bowl. "You might think you could just squeeze it out, but you will cloud the juice," Wright warned. "Like all good things, proper marmalade requires a lot of skill and effort and no short cuts," he said.

Most marmalade recipes instruct one to remove the rind from the white underlying substance with a sharp knife in a thin strip, but the Englishman demonstrated how it was much easier to take the pith off the skin than the skin off the pith. He did it by peeling the rind from the fruit in sections and then scraping it with a knife or spoon.

The prepared rind was then cut into thin slivers and then cut into pieces according to how chunky you wish the marmalade to be. After rind and pulp was prepared it was covered with water and soaked for 24 hours. The pips which had been tied in cheesecloth were added and the whole was simmered to reduce by half. After cooling, sugar was added and the marmalade was boiled until a few drops set when tested on a cold saucer.

The bittersweet taste of a true Dundee marmalade cannot be obtained

without the bitter Seville oranges. In south Florida we call this fruit sour oranges. The trees that decorate the Poinciana Plaza in Palm Beach are sour oranges, and many Floridians have trees in their backyards. The ratio Wright uses for his marmalade is 5 sour oranges to 1½ sweet oranges and 1 lemon.

A faster and simpler British treat is Wright's Dundee cake. However, the baking time is a little longer — in a

'sherry liberally saturates the trifle'

very slow oven, it takes 3 hours. Similar to a pound cake with mixed fruits, this delicious cake keeps well and will brighten the tea table for weeks to come.

ENGLISH TRIFLE

SPONGECAKE:

6 eggs, separated

½ c. sugar

1 ½ tsp. grated orange or lemon rind

1 c. cake flour

½ tsp. salt

For your trifle you may use pound cake, but it is more traditional to use a sponge cake. Bake in a springform pan or two layer cake pans.

Have eggs at room temperature. Beat egg yolks until very thick and lemon colored with an electric beater. Beat in sugar and rind. Sift flour and fold into egg yolks gently but thoroughly. Beat egg whites until foamy, add salt and beat until stiff but not dry. Fold gently into yolk mixture. Pour batter into a lightly buttered 9-inch springform pan and bake in 350° oven for about 50 minutes or until cake springs back when pressed lightly with finger. Let cool in pan on wire rack. Remove from pan after cooled and cut into two layers.

SOFT CUSTARD:

3 c. milk

Vanilla bean

6 egg yolks

⅔ c. sugar

2 tsp. flour

To make the custard, scald the milk with a piece of vanilla bean if you have it, otherwise add a teaspoon of pure vanilla after scalding. Beat the egg yolks until light and gradually add the sugar. Beat until mixture is smooth and

Antiques

Consignments

The Elephant's Foot



Antique mahogany serpentine chest of drawers
Pair of bronze, dore and marble candle sticks Bronze figure

Mon. thru Sat.
10:30 am-5:00 pm
Parking in rear

310 S. Olive Ave.
West Palm Beach
305-832-0170

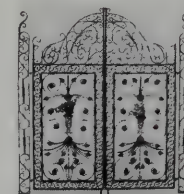
(THIS IS THE AD THAT GETS FAN MAIL)

WROUGHT IRON GATES

Custom built Hand Crafted
ARCHWAYS • DOORS • ROOM DIVIDERS
WINDOW GUARDS • FIREPLACE DOORS

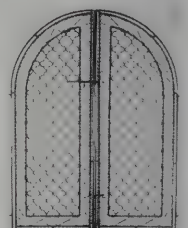
Functional

Security (prevent intrusion). Stop a dog or cat. Protect child from falling downstairs. Separate two areas. Just look beautiful.



Esthetically

Suit your individual taste and DECOR — Spanish — French — Italian — early American — Contemporary — Mediterranean Tailored — Modern — Oriental.



FACTORY PRICES

NEVER

A RETAIL MARK-UP

all heights — all widths — all colors

UNCONDITIONALLY

GUARANTEED 5 YRS.

These are only three of hundreds of different styles
— or send us YOUR design.

We create the most beautiful GARDEN GATES but we wouldn't think of putting them *inside* your house. Each gate is carefully designed to have the proper "feeling" in gauge of metal, weight, density and appearance for the PLACE and PURPOSE you want it to be. Each gate must have artistic RHYTHM and FLOW.

We are specialists in almost everything in wrought iron — table bases — shelf brackets — headboards — legs — chairs — bakers racks — benches — chandeliers — picture frames — mirrors to mention a few.

We don't have dissatisfied customers — We make friends for life. As in any work of art — our gates carry our signature.

HOUSE OF IRON

456A Flamingo Dr. • West Palm Beach

Decorator and Dealer Inquiries Invited

A warm welcome awaits you when you visit us at our factory. You'll never forget what you see here — You may never see it again. Call Mr. Ira for directions at

833-2424

You are cordially invited to visit our
Wrought Iron Museum

very creamy. Stir in the flour. Pour the scalded milk very gradually into the egg mixture, stirring constantly. Return to the top of a double boiler and cook over simmering water, stirring constantly, until it coats the back of the spoon. Strain custard into a cold bowl and stir a few times. Cool, stirring occasionally. **STRAWBERRY PUREE:**

4 c. strawberries

$\frac{3}{4}$ c. orange juice

2 pkgs. unflavored gelatin

Blend strawberries with orange juice. Dissolve gelatin in hot water and add to the berries. Refrigerate until it thickens slightly.

WHIPPED CREAM:

2 c. heavy cream (or more)

2 to 3 tbsp. powdered sugar

Whip two or more cups of heavy cream with powdered sugar until it is thick enough to form peaks. In England, Wright mixes single cream and double cream. "Our double cream is yellow and very thick and whips easily by hand."

TO ASSEMBLE:

Spread one layer of the sponge-cake with raspberry jam. Cover with the other layer and cut cake into thick slices, then into cubes. Arrange in deep

glass bowl. Pour over at least a cup of medium-dry sherry and let the mixture steep at room temperature for 30 minutes or so. Scatter a few sliced berries over the cake and pour over the slightly thickened strawberry puree, spreading it to cover. Pour the custard on very gently to make another layer and then top with whipped cream. Decorate as desired with berries or angelica. Chill but don't let it get too cold or "eat it straight away."

ORANGE MARMALADE

(Makes about 9 jars)

5 sour oranges

1 lemon

1 $\frac{1}{2}$ sweet oranges (navel or similar)

9 c. water

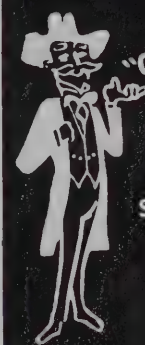
4 $\frac{1}{2}$ c. pounds sugar

To peel the oranges and lemon in sections, make cuts deep enough into the white membrane and gently pull away the peel. Scrap the sections of rind with a knife or spoon and then cut rind in thin strips. Cut crosswise in small or large pieces, as desired. Carefully remove the membrane attached to the fruit. Do this tedious job over a bowl to catch the juices. Do not allow any of the white pith around the segments of the fruit to drop into the pulp as it will

- CARPET
- VINYL CORLON
- VINYL ASBESTOS
- VINYL LINOLEUM
- SANDING & FINISHING
- ACOUSTICAL CEILING

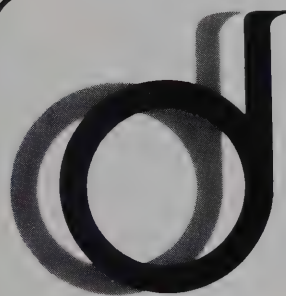
Griffin
FLOORING COMPANY

Serving the Palm Beaches for 40 years



In West Palm Beach
Southern Blvd. & Lake Ave.
Ph. 832-7561

*In Delray Beach
& Boca Raton*
Ph. 391-4555



**DECORATIVE
DIMENSIONS**

MIOTTO SINCE 1947

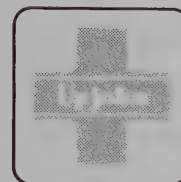
**MARBLE-
CERAMIC
TILE**

114 N. COUNTY RD., PALM BEACH
659-0990

926-26th ST., WEST PALM BEACH
833-4611

4245 N. FEDERAL HWY., BOCA RATON
368-8848

Now you have a choice . .



**UPJOHN
HEALTHCARE
SERVICESSM**

*Services in your home
by the hour, day, week*

- Licensed Nurses
- Home Health Aides
- Homemakers
- Live-In Companions

In Palm Beach, call 684-1133
In Boca Raton, call 391-9621



Round diamond 9.15 cts



Jewels By Hasson

"In Oakbrook Square"

11618 US Hwy. 1 Palm Beach Gardens, Fla. 33408

305-627-3856

New York • Hong Kong • Palm Desert, Ca.

Fine Jewelry Oriental Art Scientific computerized appraisals

*Precious treasures
of permanent worth
and eternal beauty...
suffering no
depreciation...*

*Motor cars go to
the scrap pile, yachts
to the salvage yard...
orchids to the
refuse can...*

*No one has ever
sent a precious gem
to a rummage sale...*

*From a quote of 45
years ago. Still true.*

cloud the marmalade. Save the pips or seeds and tie them in cheesecloth or muslin and set aside.

Cover the pulp and rinds with 9 cups water and soak for 24 hours. Then pour into a stainless steel or enameled pot. Add the pips and simmer gently uncovered until reduced by half. Remove bag of pips and allow to cool.

Now add the sugar and boil, stirring frequently with wooden spoon until a small bit of the marmalade placed on a cold saucer sets to the thickness desired. Marmalade should spread easily. Ladle into hot sterilized jars or jelly glasses and seal at once with a thin layer of hot paraffin. When the paraffin cools and hardens, cover with lids. To prevent the peel from floating to the top, gently shake jars occasionally as the marmalade cools.

DUNDEE CAKE

½ lb. butter, room temperature

1 c. sugar

2 c. flour

5 eggs

¾ c. currants

¾ c. seedless raisins

¾ c. white raisins

¾ c. coarsely chopped mixed candied fruit peel

½ c. chopped citron

8 candied cherries, chopped

½ c. pulverized almonds

½ tsp. nutmeg

½ c. brandy (about)

Preheat oven to 300°. Coat the bottom and sides of a 8- by 3-inch springform cake pan with butter. Place a circle of buttered parchment or waxed paper on the bottom of the pan.

In a large bowl, combine the fruit peel, raisins, currants, cherries and citron. Mix the flour with nutmeg and ground almonds in another bowl. In yet another large bowl, cream butter with sugar, beating until very light and fluffy. Add the almond and flour mixture and beat in eggs one at a time until batter is very light and fluffy. Fold in fruit mixture, distributing it well. Finally, add the brandy until the batter reaches the soft dropping consistency.

Bake in a 300° oven for ½ hour, then turn the oven down to 250° and bake for another 2 hours or longer until it is a pleasing golden color. If the cake seems to be browning too fast, cover with foil for the first 1½ hours. Cool in the tin. Turn out. Remove paper from bottom. When cake is cold, wrap it up in foil and put into an airtight tin.

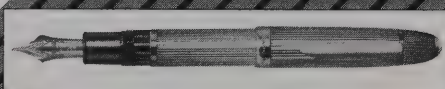
You may, if you like, punch holes in the cake with a knitting needle or the like and pour brandy over before storing. □

MONT-BLANC®
Writing Instruments for the
discriminating

a. GOLD FOUNTAIN PEN
18kt. gold covering, 14kt gold nib
with etched facing. This writing
instrument will be delivered by
bonded courier anywhere
in the world.
Retail 6,700.00
Villa 4,250.00



Villa
74 Ashton Road
Stamford, Connecticut
06905



a



b



c



d

**b. DIPLOMAT
FOUNTAIN PEN 149**
14kt gold nib with etched facing.
Retail 210.00 Villa 100.00

c. LADIES FOUNTAIN PEN 144
14kt gold nib.
Retail 150.00 Villa 80.00

d. NEW Ball Point Pen
With turning mechanism. Giant-size refill
included.
Retail 75.00 Villa 42.50

Villa 80.00

We ship UPS, no P.O. Box

- ☐ a GOLD FOUNTAIN PEN 4,250.00
- ☐ b DIPLOMAT FOUNTAIN PEN 149 100.00
- ☐ c LADIES FOUNTAIN PEN 144 80.00
- ☐ d BALL POINT PEN 42.50

Name _____
Address _____
City/State/Zip _____
Send check or postal money order (no cod's)



Publix Yacht Pak. For Every Captain's Table.

Whatever size vessel he commands, every captain deserves the privilege of a Publix Yacht Pak. It's the top brass way of enjoying delicious meals throughout the voyage. Because, you see, that's what a Yacht Pak is: a customized order of quality meats, nonperishable canned and packaged goods. All seaworthy, of course.

To prepare it, Publix takes the selection of quality meats, cuts and wraps it to exact specifications, and freezes it block hard. The entire Yacht Pak is then packaged for easy storage. All at no additional charge, which will please the purser.

So whatever the length of excursion, the captain's table will be well-provisioned.

Ahh. The privileges of rank.



Publix
where shopping is a pleasure



Out & About

By Nancy Furstinger

Photos by Stephen Leek, Kim Sargent and Patrick Lee



Jean Tailer
(Planned Parenthood)



Paul and Angelica Ilyinsky
(Planned Parenthood)



Jayne Firman
(Planned Parenthood)



Jorie Kent
(Planned Parenthood)



Peter Pulitzer
(Planned Parenthood)



Marjorie Meek
(Planned Parenthood)

Cupid was on the loose at The Breakers on Valentine's Day for the romantic annual **Heart Ball**. It was a shimmering affair as queens of hearts, dressed in sequined couturier gowns and escorted by their kings or jacks, swung to the beat underneath a red ice sculpture ablaze with candles.

Staged for the benefit of the American Heart Association, the lighthearted affair featured a swaying red and pink balloon-tunnel created by local ballerinas.

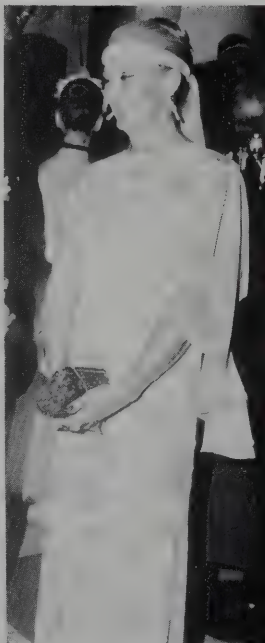
Planning comes naturally to super-hostess Marjorie Meek, chairman of the most coveted gala in Palm Beach — the **Planned Parenthood Ball**. The topic of conversation on the crowded Poinciana Club dance floor was the spacious new headquarters for the non-profit family planning agency.



Lisa Swift
(Heart Ball)



Mosse Hvide
(Heart Ball)



Cathleen McFarlane
(Heart Ball)



Robert and Jean Dodge
(Heart Ball)



Sue Williams
(Heart Ball)



Bill Naleid
(Heart Ball)



Jane Forbes Clark
(Grandprix)



George Morris
(Grandprix)



Jeanne Chisholm
(Grandprix)

D.D. Alexander, Hiro
Tomizawa (Grandprix)



Sean Daly, Ashley
Lickle (Grandprix)



Maggie Scherer, Page Lee
Hufty Griswold (Grandprix)



Alex and Alexandra Fanjul
(Grandprix)



Ginny Beck
(Grandprix)



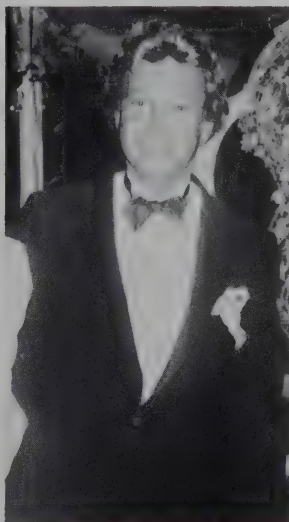
A \$25,000 **Grandprix** jumping event reined in spectators and competitors from around the country. Approximately 800 riders along with 900 mounts, some proudly sporting Hermes saddles, camped at the Palm Beach Polo and Country Club during the Florida Horse Show circuit.

The horsey set pranced about on the dance floor at a black-tie dinner benefiting the United States Equestrian Team. Those with any horse sense attended an auction of 50 mounts, with prefilmed clips of the horses in action.

Other thoroughbreds galloped on down to Hialeah for the **Flamingo Ball** benefiting the American Cancer Society. Some daring horse breeders traded in riding suits for flamingo pink dinner jackets.



Myrna Firestone
(Flamingo Ball)



David Landau
(Flamingo Ball)



Nina and Curtis DeWitz
(Flamingo Ball)

GEORGIA AVENUE... where



Industries is proud to announce the opening of their
TRADE SHOWROOM.

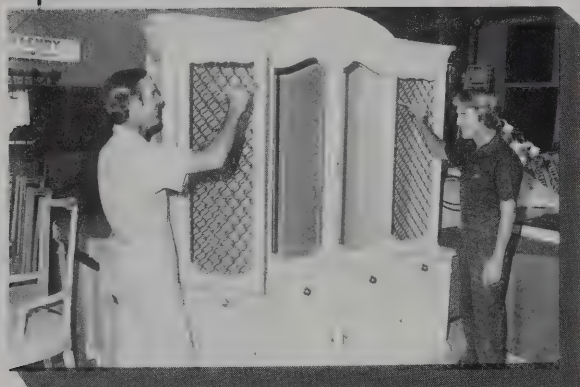
- We would like to invite ● Decorators
● Designers ● Architects ● Builders Developers
● Resorts ● Hotels ● Clubs

All pool and patio furnishings . . . 20 lines
of major furniture companies

Norcross Industries, Inc.

6606 Georgia Avenue, West Palm Beach, Fl 33405
(305) 582-0302

THE AREA'S OLDEST AND FINEST FURNITURE REFINISHING SHOP IS DRAWING FROM OVER HALF A CENTURY OF EXPERIENCE . . .



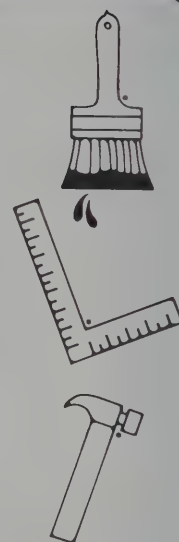
Boasting competent craftsmen who can refinish
and restore your furniture . . . including
priceless antiques and family heirlooms.

Every job is a custom job. Antique, Glazing
and restoring to the original finish are just a
few of the quality jobs done to your complete
satisfaction.

Call for estimate now! (305) 585-1928

Olesen Brothers, Inc. 6316 Georgia Avenue, West Palm Beach, Fl 33405

- 24 hour telephone service -



**UNIQUE AND
INTERESTING PRODUCTS
FOR YOUR HOME**



WRIGHT'S

Distinctive Shutters and Doors

6312 Georgia Avenue,
West Palm Beach, Fl. 33405

(305) 588-7353



Craft & Tradesmen set up shop.

SunTile provides a complete installation service for the discriminating owner, Interior Designer or builder. Their own trained craftsmen under direct supervision ensure a quality installation in the tile of your choice. Of course, they are licensed, bonded and insured.

Their unique showroom features:

- Saltillo floor tile/prefinished, stained or natural
- Carillo Talavera/handpainted, decorative wall tile
- Cantera/ custom handcarved stone fountains, columns, urns, door surrounds etc. European Ceramic Tiles. Separate marble room shows what can be done with marble.

Sun Tile, Inc.

5704 Georgia Ave., West Palm Beach, Fl 33405
(305) 582-2519



design, inc.

... has moved from 210 Sunset Ave., Palm Beach
to
6208 Georgia Ave.
West Palm Beach, Fl. 33405
(305) 582-1350



Wy Mar-Ren

FURNITURE REFINISHING COMPANY

- Antique Restoring ● Antique White Leaf ● Gold Metal Leaf
- Silver Metal Leaf ● Color Stripe
- Metal Leaf ● Lacquer Finishes ● Rattan Finishes
- Fruitwood Finishes ● Marbelizing



Philip Tortorici has been a restorer
and refinisher for over 25 years.

6618 Georgia Avenue West Palm Beach, Fl 33405
(305) 588-1668



Panther owned by B.C. Banister

(Continued from page 37)

today's economic conditions this may well be one of the last zoos built from the ground up," remarked Yokel.

The director, who supervises and coordinates construction, operations and curatorial management at Metrozoo, expounded, "In the South, we can build more for the money because no heating facilities are required. Northern zoos are monumentally expensive."

Dade County's \$23 million zoo was conceived by the Zoological Society of Florida and became a reality through the efforts of Gordon Hubbell, former director of the Crandon Park Zoo on Key Biscayne, and designer T.A. Strawser, now with the EPCOT project for Walt Disney World.

Following extensive research and an exchange of information with zoos across the nation, Metrozoo's first phase of development — the Eurasian Lobe — debuted. The dark mystery of African veldts and jungles will be recreated on an additional 100 acres, scheduled for completion in 1983. Tenderfoot visitors should appreciate an elevated \$13 million monorail (donated by Universal Mobility Inc.) that will guide them

through the labyrinths of the zoo and a free-flight aviary this summer.

While Metrozoo is constantly changing, its philosophy remains consistent. Yokel explained the zoo's primary goal is "to create a better understanding of the interrelationship between man and creatures.

"Metrozoo is as important for mankind's preservation as to the animals we are building it for. It will help us keep in touch with nature by preserving the

'greedy J.R. Mooing tugs on a baby bottle'

breathing spaces we require," he added.

Miami's tropical climate is conducive to propagation. The zoo specializes in preserving endangered crocodilians along with cranes and storks. "We finally admitted to ourselves that we couldn't save every animal in the world," Yokel said regretfully.

Many animals are obtained from a breeding loan program between zoos. The renowned Ramar — a male lowland gorilla borrowed until 1984 from the

North Carolina Zoo — formerly starred in a nightclub act. Following unsuccessful attempts to incorporate him into a gorilla troop, Ramar was transported to Metrozoo, where zoo officials hope the open environment will stimulate his breeding capabilities. General Curator Bill Zeigler emphasized, "Ramar is an important first step towards our goal of helping to preserve this extremely endangered species."

Visitors can discern the survival status of each species on display, along with where each lives, what diet it consumes and what time of day it's most active through hand-crafted, ceramic pictographs.

While the public is generally respectful, honoring the "no feeding" signs, many are impatient with the animals' natural behavior.

As drowsy African lion Prince kept a heavy-lidded eye on a lioness in heat, zookeeper Dorothy See said, "They're just lazy. People don't realize that this is the norm; they expect to find animals here pacing back and forth."

One impatient spectator recently was restrained from tossing a rock at a slumbering creature. "Many sleep most of the day. None of these animals are

GALERIA of SCULPTURE



"Taurus"

20"Lx13"Hx8"W



Today. Tomorrow.
Everyday

Galeria of Sculpture, Inc., 11 Via Parigi, Worth Ave.
Palm Beach, Florida 33480 (305) 659-7557



WRIGHT & SEATON INCORPORATED

Insuring

Fine Homes

Fine Arts

Fine Automobiles

PALM BEACH

251 ROYAL PALM WAY

655-0600

tranquilized," Mrs. See stressed. "They are much more content in a natural environment than caging."

Animals becoming familiar with their new habitat are surrounded by a slatted snow fence that helps establish their territorial boundaries. During the adjustment process, they are conditioned to stay on their islands by regular feedings. Ultimately, they stake out and scent their territory.

Metrozoo's geographic features range from tropical rain forests, where white-handed gibbons swing through a stylized maze of manmade trees, to grassy African plains, on which a herd of energetic wildebeests cavort near sculptured gunite rocks.

This naturalistic wilderness, presided over by 150 curators, is instrumental to forestall the alarmingly rapid rate of extinction. The first captive birth in the Western hemisphere of an endangered Siamese crocodile occurred at Metrozoo.

Maternal behavior can be secretly observed from walk-through viewing caves or closer contact can be enjoyed at Sulawesi — a replica Malayan village that houses a petting zoo. J.R. Mooing, a 125-pound Cape buffalo born January 17, was nursing from a gigantic baby bottle while zookeeper Paula Forehand encouraged curious children to feel his budding horns. When the bottle went dry, J.R. resorted to sucking Ms. Forehand's thumb.

Safari Itinerary

Route: Metrozoo is situated at 12400 S.W. 152 St. (Coral Reef Drive), Miami, just west of the Florida Turnpike exit.

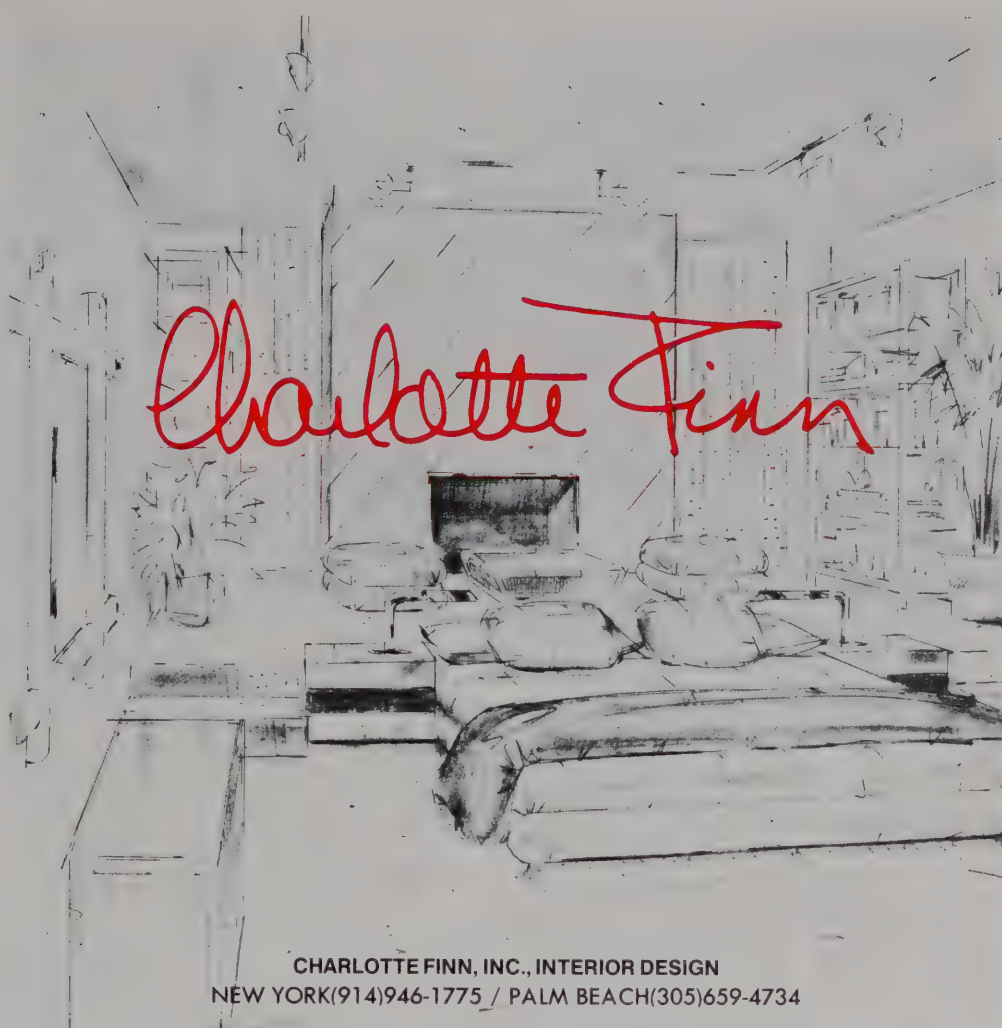
Hours: The zoo is open every day of the year from 10 a.m. to 5:30 p.m. (ticket windows close at 4 p.m.).

Admission: \$3.75 plus tax for adults, \$1.50 plus tax for children 12 and under (children under two are admitted free).

For additional information, call (305) 251-0400.

With a \$150,000 yearly feeding bill, Metrozoo subsidizes two-thirds of its budget through gate admissions. "Our goal is to become totally self-sufficient," Yokel stated.

The public's reaction has been favorable, with more than 350,000 exploring the well-designed refuge during its first two months. As Metrozoo pioneers in new directions, it adds a new dimension to visitors' reeducation about wildlife. □



Charlotte Finn

CHARLOTTE FINN, INC., INTERIOR DESIGN
NEW YORK (914) 946-1775 / PALM BEACH (305) 659-4734



RAZOOK'S

Our Two Locations Open All Summer

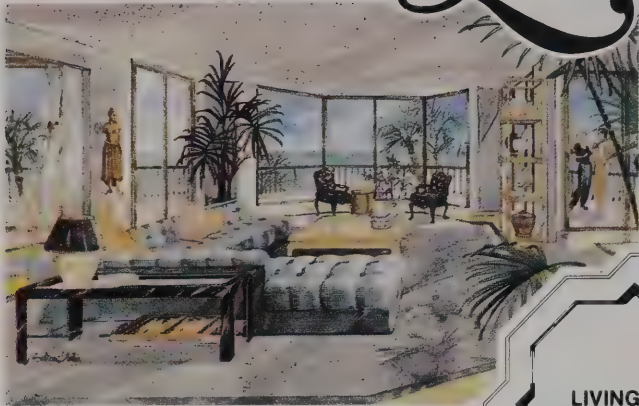
The beautiful new Shop at
The Garden
Oakbrook Square
North Palm Beach

and of course
the Beach Shop at
The Breakers
Palm Beach

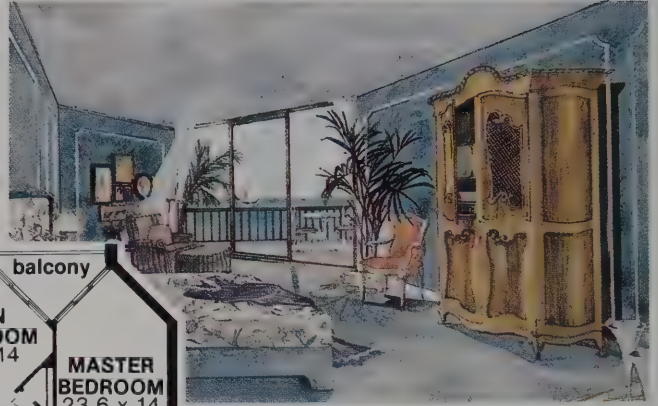
Greenwich • Lake Placid • North Palm Beach • The Breakers, Palm Beach • Pinehurst • Southport

Visit our new shop — Razook's on the harbor in Southport, Conn.

THE LANDFALL



Suite features: double entrance door; wet bar with built-in refrigerator; ceramic tiled foyer, bathrooms and kitchen; wall to wall carpet; central vacuum system; centrally monitored burglar and fire alarm systems; bathrooms and kitchen vented outdoors; walls and woodwork painted in your choice of colors.



Building Features: two electric elevators; central fire alarm system; emergency generator; under-cover parking; building fully sprinklered; pool cabana; elevated walkway over dunes to the beach; fresh water heated swimming pool .20' x 42'; pressurized hallways.



Kitchen: Amana side by side 25 cubic foot refrigerator with ice and chilled water dispenser; built-in double oven with conventional and micro-wave features; Maytag deluxe dishwasher and food waste disposer; Dacor cooktop with interchangeable cartridges; cast iron double sink; European cabinets; luminous ceiling.



Master Bathroom: separate, fully tiled shower enclosure; fully mirrored walls (on three sides); Lucite make-up table; Italian ceramic tile and accessories; all Kohler fixtures; sunken, cast-iron whirlpool tub; custom built cabinetry.

The ultimate Florida residence on exclusive Jupiter Island near Palm Beach.

This secluded ocean-front condominium, limited to twenty-eight identical corner residences (4 per floor), is located on beautiful Jupiter Island just minutes away from dazzling Palm Beach.

Each spacious suite has 2676 sq ft Living Area and 650 sq ft wrap-around, panoramic balcony. The 30 foot Living Room is ideal for gracious living and entertaining and includes a wet-bar. Because of the unique diagonal floor plan all main rooms of every residence have spectacular views of the ocean and the Intracoastal. A quality building in every component, fixture and detail, the luxurious Landfall represents a standard of excellence against which other condominiums will be measured. It was designed by the award winning Architects, Schwab & Twitty.

Located in one of Florida's natural beauty spots, the well protected Jupiter Island area encourages leisurely walks along the beach where you are not bothered by intruders or noisy holiday makers.

The availability of choice Florida ocean-front properties continues to diminish. To ensure your place in The Landfall at pre-construction prices of \$340,000 to \$495,000, please contact us today for complete details. Letter of credit financing is offered to qualified investors.

The Landfall Presentation Center, Suite 409-First National Bank Building, Dept. B6
1001 US Highway 1, Jupiter Florida, 33458, (305) 747-6000
On-site sales Office: 19850 Beach Road, Jupiter Island, (305) 747-6000 Mon-Sun—9:30-5:30

Prices subject to change without notice. This does not constitute an offer in those States in which an offer cannot be made.



THE LANDFALL
Jupiter Island

(Continued from page 47)

Knoxville was heir to all the sins and ills of a small industrial/agricultural market city in what some people call the Bible Belt and what locals like to call the Heartland of America.

Knoxville's downtown was drying up, commercial activity fleeing to elongated two-story-high shopping malls and look-alike commercial and industrial complexes miles away. The L&N Railroad yards and its turn-of-the-century railroad station were in shambles.

Ten years ago Knoxville was not quite asleep, but it was not going anywhere and certainly not going there fast. Traffic was a mess — getting across town was a mission impossible because three interstate highways dumped their express traffic into a narrow two-lane city street, unaffectionately dubbed by residents "Malfunction Junction."

However, one day in the mid-1970s, the tiny snail darter (an endangered species), inadvertently turned Knoxville around and to the joy of many citizens — and to the dismay of others — made the sleepy city the site of a Category II World's Fair with the theme "Energy Turns the World." World's Fair crowds and energy will keep Knoxville and much of Tennessee spinning from May 1 through Oct. 31.

The tizzy that Knoxvilleans were in as they hurried to finish a multimillion-dollar project arose from the questions repeatedly thrown at them by outsiders: "A World's Fair in Knoxville, Tenn?" — even a Category II fair which is smaller, not so splashy and ornate as the Category I fairs put on in New York, Chicago and Kobe, Japan. "Who will come?"

Well, city officials and officers of the Knoxville Fair expect 11 million visitors at the rate of 60,000 a day for six months. They also expect not only to accommodate comfortably such large crowds, but also to make enough money to turn a neat profit for everyone involved: for the city which has established a trust fund to store the profits it so confidently expects; for the 1,000 hopeful citizens who put up a million dollars as seed money; and for the 43 banks which put up \$30 million against unsecured notes in one of the slickest financial arrangements any small-town operator ever sold.

There is no collateral behind that \$30 million — no security, no bonds, not even the faith and credit of the city of Knoxville or its citizens. The only collateral is their fond hopes that, unlike the ordinary run of World's Fairs, this one will make a profit.

How did they do such a selling job? Jacob "Jake" F. Butcher, chairman of the United American Bank of Knoxville, somehow talked 42 other banks — including New York's Chemical Bank, Atlanta's First National Bank, Barclay International Bank of London, American Security in Washington, D.C., Nashville's Commerce Union Bank, the North Carolina National Bank and the First National Bank of St. Louis, into a three-year revolving term line of credit to be paid back out of the \$120 million in revenues Fair officials hope to generate.

The First Boston Corp. of New York and Hall, Sledge and Co. of Knoxville were the financial advisers, and their advice, accepted by the consortium, was that the outlying banks be preferred creditors over local banks, on the theory if every one of the banks loses, they would all lose. But if there is a payout for only part, the local boys would take the most severe rap.

'enthusiastic citizens pledged a million dollars'

The participating banks seem unconcerned about their gamble, apparently overwhelmed by the financial acumen and the enthusiastic confidence of Jake Butcher and others who feel this Fair will make money. It may do so because in fairy tales and in fish stories, all things are possible, and because Fair officials have maintained a good grip on construction costs and have managed to keep construction work either on or ahead of schedule.

Here's where the snail darter aspect comes into this fish tale: In the early 1970s, the Tennessee Valley Authority, whose headquarters are in downtown Knoxville, decided it needed another dam and power station. The site selected was on the Little Tennessee River about 30 miles south of Knoxville in the lee of the Great Smoky Mountains National Park. The dam was named Tellico and TVA decided to build around the dam-site a predesigned community to be called Timberlake. TVA hired a four-man team of design engineers from the Huntsville, Ala., division of the Boeing Airplane Co. to plan Timberlake.

The engineers settled down to their drawing boards in Knoxville and TVA started digging the dam, all on schedule until environmentalists discovered that

the snail darter not only occupied an honored place on the federal government's endangered species list but also that a few of them still around lived at the Tellico damsite. The environmentalists battled TVA, taking their case to the Environmental Protection Agency and into the federal courts, where the appeals to the Supreme Court took years.

Meanwhile, back in Knoxville, the design engineers were sitting around twiddling until the court battles were decided. Kyle Testerman, then mayor of Knoxville, decried this obvious waste of talent and used \$50,000 of city money to hire the engineers to draft an urban redevelopment plan aimed at reviving downtown Knoxville. Their imposing project book was respectfully received by city fathers, none of whom knew quite what to do with it. Consequently the project book sat untouched while a few Knoxville leaders stewed quietly over urban renewal.

Then fate took a hand: Stewart Evans, a Knoxville businessman and a member of the influential Knoxville Downtown Association, happened to attend a meeting of businessmen in Denver where King Cole, president of the 1974 World's Fair, told of the residual benefits in urban rehabilitation that Spokane, Wash., had received from its fair. Evans hurried home like a missionary carrying the word down from the mountain that a World's Fair could be the device to put the Knoxville urban renewal plan, called the Second Creek Valley Project, to work. Like all true prophets, Evans and his high road to the future were not unanimously welcome. Testerman had liked the idea but his successor, Mayor Randy Tyree, did not. Tyree later reversed his position and became an enthusiastic convert, saying the fair site had been "an industrial and commercial slum area."

To get the Fair idea off the ground, the pro-Fair crowd chartered a Boeing 727 and flew Knoxville's shakers and doers out to Spokane to see for themselves. When they returned home, they talked 1,000 citizens into pledging a million dollars in upfront money.

So far it appears this story will end happily for all. However, the environmentalists' case proceeded through the courts until the Supreme Court supported the environmentalists and stopped the Tellico Dam. The TVA, however, took its case to Congress. By a special act, the Tellico Dam project was exempted from the endangered species regulations.

Last October, newspaper headlines reported the discovery of a new colony of



**Knowing Palm Beach
is our Business**

**For Quality Residential
and
Investment Properties**

DOROTHY ENGELS
Gulden
INCORPORATED

139 North County Road,
Palm Beach, FL 33480
Tel. 305-655-1460

Registered Real Estate Brokers

five to 14 snail darters alive and well 80 miles south of the damsite in an Alabaman stream. More recently, additional colonies of snail darters have been discovered in Georgia and Tennessee, as well as other parts of Alabama.

According to Dr. David Etnier, the University of Tennessee professor who discovered the fish, all these families seem to be growing up nicely. Now the TVA has its dam, the snail darter lives and Knoxville has its World's Fair.

Will they all live happily after? Well, Knoxville should because it appears the Fair will be a success. It is a small fair, with the 70-acre grounds running only a mile long and at most a quarter of a mile wide (which means visitors will not collapse from fatigue as many do at the large Category I fairs). Trams and aerial gondolas and a cable car will be available to transport the public. With global energy as its theme, the Fair will have what it seems every World's Fair must have — a great big round steel ball atop a 266-foot tower. The golden ball is 70 feet wide and five stories high and will house two observation decks and restaurants.

In keeping with the energy theme, as much as possible of the construction work, including the exhibition buildings, are made of recycled material or materials that can be taken apart, sold and reused after the Fair. For example, most of the exhibit buildings have sides and roofs of corrugated metal, all of which can be reused later. Steel piping, similar to the metal used to fashion construction site scaffolds, is cleverly designed into kiosks and fast-food stands throughout the Fair.

The conservation theme has been further carried out by the restoration of 11 buildings including the 1904 L&N Railroad station, the former candy factory and an iron foundry that made cannonballs and square-headed iron nails more than a century ago. These buildings will be used as restaurants, Appalachian arts and crafts galleries, dance and music centers and offices. After Oct. 31, when the temporary exhibit buildings and all the Fair trappings are removed, these will remain for permanent use.

Among the Fair's benefits to the city of Knoxville will be a privately owned and operated exhibit hall and convention center, an eight-story office building, a 6.5-acre park containing a man-made three-acre lake, the Tennessee State Amphitheatre and the U.S. Pavilion, which is being eyed by Knoxville museum, art and theater people as a possible municipal cultural center.

Most important, probably 50 acres

of the total 70 acres occupied by the Fair — formerly decayed slums — will be converted to a downtown multipurpose area for commercial industrial and residential development. Private developers already are preparing plans and proposals which the city will begin to consider this spring. In fact, in designing the wa-

Fair Facts

Getting 11 million visitors to Knoxville apparently is not an impossible task since an estimated 50 million people live within 500 miles of Knoxville. The Great Smoky Mountains National Park, 40 miles to the south, welcomes more than a million visitors each year. Three other internationally known tourist attractions are nearby — Chattanooga's Lookout Mountain, Nashville's Grand Ole Opry and Memphis.

Fair officials say they believe they have solved the accommodations problem with the construction of a new Hilton Hotel and a Holiday Inn, both near the downtown Hyatt and Sheraton hotels. Nearby Gatlinburg, the gateway to the Great Smoky National Park and Pigeon Forge, will serve as an additional bedroom for Fair visitors. Owners of hotels, motels and private residences have been held to a code requiring a reasonable rate of 21 percent over pre-Fair prices. Two telephone sources of Fair accommodation information and booking are (615) 971-1000 for hotel or motel rooms; and (615) 971-4000 for apartments, condominiums, private homes, dormitory rooms and campsites.

Fair admission is \$9.95 for adults (\$9.25 for adults over 55); \$8.25 for children 4 to 11; and free for children under 4. Two-day admission tickets are available for \$15.90. Tickets are undated and may be purchased in advance by mailing a check to 1982 World's Fair, P.O. Box 1982, Dept. T, Knoxville, TN 37901. For credit card orders, telephone (615) 971-1600. The telephone number for general information about the fair is (615) 971-1982.

ter, sewer and underground power lines for the Fair, designers provided mains adequate enough and situated for the future redevelopment.

One major Fair benefit already has helped Knoxville: the elimination of "Malfunction Junction." Under pressure of city politicians and fair officials,

federal and state funds financed the building of a bypass north of Knoxville. Interstate 81 now swoops down from the northeast, joining Interstate 40, the main east/west route across Tennessee, and Interstate 75, the main highway from the Midwest to Florida. The three highways converge at Knoxville, but with the new interchanges, flyovers and bypasses, all the through traffic now flows smoothly past downtown Knoxville. The federal government footed 90 percent of the \$226 million cost while the state paid 10 percent.

The Fair has paid more than lip service to its energy theme. The United States Pavilion, a six-level, sparkling white, modern bit of architecture, will have a solar-powered heating and cooling system, natural ventilation to reduce air-condition costs and exhibits emphasizing energy uses and conservation. In addition to the Alabama, Kentucky and Tennessee pavilions, 22 foreign nations will have pavilions along with a combined exhibit by the 10 members of the European Economic Community. The industrial exhibitors present a roster of energy-related corporations and industries. They include: Du Pont, Eastman Kodak, Ford Motor Co. General Electric, Occidental Petroleum, North American Philips, Tenneco, the TVA, U.S. Steel and America's Electric Energy Exhibit, Inc., which will represent the Edison Electric Institute. To complement this emphasis on secular energy, three religious exhibits, presented by the Baptist Ministries, the Knoxville Association of Christian Denominations and the Church of Christ, will stress the development, use and conservation of spiritual energy.

As with all fairs, there also will be a considerable emphasis on food, with the specialties of Appalachia being especially prominent. However, the restaurant to be set up in the exhibit of the People's Republic of China promises to bring over a staff of chefs to run the show and is expected to be a highlight, introducing real mainland Chinese cooking to thousands who have had to make do with pallid Americanized variations.

In further pursuit of the energy theme, in May the Fair will hold the third and last international symposium on energy. Two were held last year as part of a continuing community energy project headquartered in the Knoxville Chamber of Commerce. □

Paul Friedlander, a former travel editor of The New York Times, has observed many World's Fairs in his 50 years in the publishing business.

Peter Lawrence Fine Antiques Ltd

PALM BEACH

DIRECT IMPORTERS OF:

**ENGLISH, FRENCH AND CHINESE ANTIQUES
XVII, XVIII AND EARLY XIX CENTURIES**

**FURNITURE, PORCELAINS, LAMPS, CORAMANDEL
SCREENS, VASES, SCROLLS, EXPORT, GARDEN
STATUARY AND DECORATIVE ITEMS.**

MEMBER OF:

**LONDON AND PROVINCIAL ANTIQUE DEALERS ASSOCIATION
ART AND ANTIQUE DEALERS LEAGUE OF AMERICA
CINOA**

OPEN MONDAY THRU SATURDAY 10-5

234-A SOUTH COUNTY ROAD

205 SEAVIEW AVENUE

305 / 832-0227

PALM BEACH, FLORIDA 33480

**WE'LL GIVE YOU THE
WHOLE RESORT FOR
HALF THE PRICE.**



Enjoy a weekend at Mexico City's only complete resort hotel. You get 50% off the rate of selected rooms, when you stay at least two nights any Friday, Saturday or Sunday. And you get all that the elegant 7½-acre Camino Real has to offer.

For reservations, call your travel agent or in the U.S. 800-228-3000. In Mexico City call 545-6960. Offer subject to space availability. Not applicable to group plans.

**THE CAMINO REAL
MEXICO CITY WEEKEND**



WESTIN HOTELS

VERENA INC.

INTERIOR DESIGN

SINCE 1934



**A SUCCESSFULLY
DESIGNED ROOM
IS ONE
IN WHICH YOU,
AS THE ONE LIVING
IN THE ROOM,
PARTICIPATES IN
ITS CREATION.
VERENA CHOGUILL
ASID**

**18 VILLAGE SQUARE
TEQUESTA, FLORIDA**

33458

(305) 746-6985

ROSA TUSA

DISTINCTIVE DINING

FEATURING: CANADA

Canada, that vast northern neighbor, is a popular place for Americans to explore. Conversely, Canadians wander south, particularly to southern Florida during the winter months, to enjoy the sun and surf.

So there is a constant interchange between the United States and Canada, and a very natural interest in discovering the best places to dine.

This month "Palm Beach Life" has selected a variety of interesting spots in some of the major cities of Canada — both west and east.

Banff

The Timberline, Bow Valley, (403) 762-2281. Food here is cooked with care, and the ambience is rustic and casual. The accent is on fresh vegetables with hearty fare. Enjoy the food and the lovely view, whether visiting during the summer or winter.

Calgary

La Chaumiere, 121 17th Ave., S.E., (403) 265-1998. This is a plush dining room with old-time elegance. The cooking is ambitious. Try the delicious cream of vegetable soups, marvelous duckling with peppercorns or rack of lamb. There also is a wonderful sweet wagon to end the meal.

Edmonton

The Four Seasons Room, Four Seasons Hotel, 101st Street at 102nd Avenue, (403) 428-7111. Like all Four Seasons Hotels, this one is a top spot in the city, and its restaurant is no exception. Try the local game, fresh produce in season, imaginative soups and salads. Desserts are rich and tempting; the wines are excellent.

The Little Surprise, 1011 79th St., (403) 466-3235. This is a very small restaurant, seating about 30 people, with a prix-fixe menu that features five courses and daily specials. It offers an inspired antipasto and zesty salads. Try the pastas with a meat entree. This is a place to feast and forget your diet.

Halifax

Le Bistro, 1333 S. Park St., (902) 423-8428. This is certainly one of the best spots in town to dine, with fine food in an attractive setting. The lobster bisque is excellent and crepes are a work of art. Some other specialties include stuffed veal, filet mignon, coq au vin and fresh fish of the day.

Montreal

The Beaver Club, Queen Elizabeth Hotel, 900 Dorchester Blvd., W., (514) 861-3511. The menu is nouvelle cuisine. You will particularly enjoy the fresh poached turbot. The roasted lamb is also superb and the wine list is filled with an imaginative variety.

Cafe de Paris, Ritz Carlton Hotel, 228 Sherbrooke St., W., (514) 842-4212. This elegant hotel has three dining rooms, all served by the same fine kitchen. At the less formal Maritime Bar, where most of the Montreal elite meet during the season, you can enjoy icy cold martinis or a carafe of white wine and some marvelous smoked or poached salmon and a simple dessert.

Les Halles, 1450 Crescent St., (514) 844-2328. A traditional favorite, this is the type of restaurant where you can find a wide variety of foods. The steaks, which are always done to the proper turn, combined with a zesty salad and a glass of red wine make a perfect dinner.

Ottawa

Mamma Teresa's, 281 Kent St., (613) 236-3023. This is a remarkable place to dine while visiting this busy capital city. It is charming, with candle-lit tables, and the food is wonderful — from the freshly baked bread to the homemade pastas and top-quality meats. If you have room after the meal, order the zabaglione, which is feather light and wonderfully rich.



L'Astral-Loews Le Concorde

Quebec City

L'Astral-Loews Le Concorde, 1225 Place Montcalm, (418) 647-2222. This stunning spot to dine has a magnificent view of the Plains of Abraham, the Laurentian Mountains, the mighty St. Lawrence River, parliament buildings and downtown old Quebec.

L'Ancetre, 17 Rue Couillard, (418) 692-2137. L'Ancetre is very "vieille" Canada, with its fieldstone interior and antique Canadian furniture. The food is excellent, the service a bit slow, but this is certainly one of the spots to visit while in the romantic old city of Quebec. You might try the medallions of veal, the fresh white fish, the beef or the partridge. The chefs make awesome creamy sherberts.

Toronto

Troy's, 31 Marlborough St., (416) 921-1957. While this charming restaurant offers a somewhat limited menu, the available specialties are first rate. The light and tempting cream soups are excellent. They create a superb mushroom crepe; and the broiled and roasted veal, lamb and fish are worthy of a try. This comfortable restaurant is a fine place to linger and enjoy one of the chef's rather caloric desserts.

Winston's, 104 Adelaide St., W., (416) 363-1627. This is the spot where the elite meet to eat. It is stylish and sophisticated, with some fine food thrown in for good measure. Try the country pate, some escalope de veau, fresh vegetables and a fruit tart.

Vancouver

Il Giardino, 1382 Hornby St., (604) 669-2422. Even though you will be dining thousands of miles from Italy, on the banks of the Pacific Ocean, this authentic Italian restaurant will make you forget where you are. You will enjoy the assorted antipasto, fine quality veal and fresh pasta. And in the end, if you are so inclined, sample the chef's specialty — rich zabaglione.

Victoria

La Petite Colombe, 604 Broughton St., (604) 383-3234. The atmosphere here is intimate, the service refined and the food really exquisite. While the menu is somewhat limited, you can discover some interesting specialties here: lobster bisque, marinated salmon, veal cordon bleu, lamb provencale, and a delicious cheesecake.

— Betty and Morton Yarmon

Inclusion on this list is by merit. If you feel there is a restaurant not listed that should be included, please contact Palm Beach Life so we can check on it.

VERO BEACH — FORT PIERCE

Driftwood Inn, 3150 Ocean Drive. On the ocean in the picturesque Driftwood Resort, this handsome restaurant fashioned of brick, antique wood and glass offers a varied menu: osso buco, smoked chicken, mushroom and spinach salad, and fettuccine Alfredo. Prime meats and fresh fish are grilled over mesquite charcoal from Texas which imparts a unique and delicious flavor. Another specialty is their international coffee bar. Open for dinner 5:30 to 10 p.m. 231-0336.

Forty-one, 41 Royal Palm Blvd. Imaginative French chef, elegant decor and French service combine to make this restaurant one of Florida's best. Fresh oysters topped with caviar and creamy horseradish sauce, seafood bisque, iced cucumber soup, sweetbreads, seafood crepe Brittany, grouper Bonne Femme, bouillabaisse, sauteed shallots and salsify are featured. Monday through Friday, 12:30 to 2:30 p.m. and 6 to 10 p.m.; Saturdays and Sundays, 6 to 10 p.m. 562-1141.

Ocean Grill, Sexton Plaza. On the ocean and a survivor of the ocean sprays and wind for more than 50 years, this landmark seems fashioned of driftwood. Inside there is a museum of wrought iron ships' bells, stained-glass windows and mahogany. Feast on Indian River lump crab caught in the river at the restaurant's back door, plus local fresh fish. The kitchen turns out blueberry-pineapple muffins, bread, cakes and a truly authentic key lime pie. Good steak and daily specials. 11:45 a.m. to 2:30 p.m. and 6 to 10 p.m. Monday through Saturday; 5 to 9:30 p.m. Sundays. 231-5409.

JENSEN BEACH

Frances Langford's Outrigger Resort, 905 S. Indian River Drive. Polynesian setting on the Indian River offers Polynesian and American fare. Try the Outrigger Tiki, a combination of sliced barbecued pork, chicken and lobster with Chinese vegetables and served with a secret sauce. Closed Mondays. Luncheon, noon to 3 p.m.; dinner, 6 to 10 p.m. Come by boat or car. 287-2411.

STUART

Benihana of Tokyo Steak House, on the St. Lucie River at the bridge on Ocean Boulevard. Hibachi cuisine is cooked at the table. Japanese chefs perform their unique skills with flashing knives as they prepare steak, shrimp and vegetables in full view of the diners. Eat with "waribashi" (Japanese-style chopsticks) and try a sake martini presented with a slice of cucumber instead of an olive. Lunch and dinner. 286-0740.

Jake's, 423 S. Federal Hwy. Their salad bar features clams on the half shell, soup kettle of the day, steaks, fish and sandwiches. Sit by the fire if it's cool; read a book if you like. Lunch Monday through Friday, dinner every day. 283-5111.

Le Pavillon, 3220 S.E. Federal Hwy. A haven of hospitality and fine food prepared with devotion by two Swiss chefs. Fresh foods, such as swordfish taken from Cocoa Beach waters, are offered during peak seasons. Veal with morels is outstanding. Lunch and dinner. Open October through May. 283-6688.

Thirsty Whale Oyster Bar, 285 N. Federal Hwy. Come by boat or auto to this no-frills oyster bar if you have a craving for seafood and a cold draft beer. On Pier 1 on the St. Lucie River north of Roosevelt Bridge. Noon until 10 p.m. every day. 287-6212.

JUPITER

Harpoon Louie's, 1065 SR A1A. Located on the shores of the Jupiter Inlet, with a view of the Jupiter lighthouse. All menu items are offered daily from 11 a.m. until 10 p.m. Casual all-around restaurant where one can enjoy "munchies" such as potato skins, a bubbling cheese-covered onion soup, good hamburgers, fish of the day



A restaurant. A discovery. An adventure.

The Explorer's Club. A restaurant dedicated to the famous explorers who opened up new frontiers and to chefs such as Antonin Carême and Auguste Escoffier, explorers of recipes and cuisines of the world. Open nightly for dinner.


Explore. Experience. Enjoy.



PGA Sheraton Resort

SHERATON HOTELS & INNS WORLDWIDE

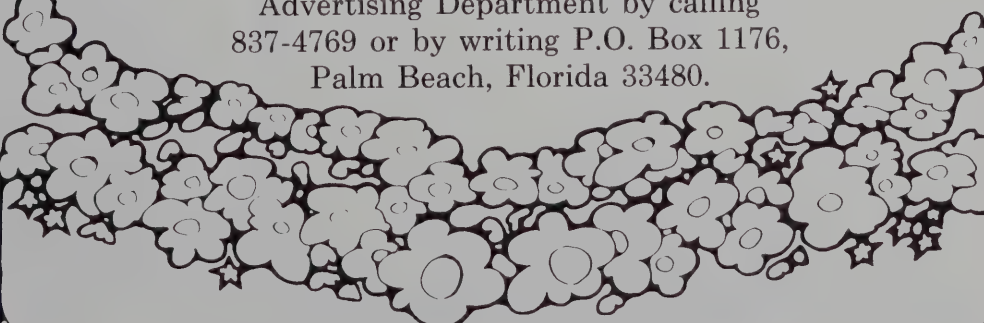
400 AVENUE OF THE CHAMPIONS, PALM BEACH GARDENS, FLORIDA 33401 (305) 627-2000



Let Us Give Your
Message The Best
Coverage Life Has
To Offer!

PALM BEACH

For complete details contact our
Advertising Department by calling
837-4769 or by writing P.O. Box 1176,
Palm Beach, Florida 33480.



and entree specialties under \$10. Docks for 22 boats with casual dining on the canopied porch. 747-2666.

PALM BEACH GARDENS

Ristorante La Capannina, 10971 N. Military Trail (PGA Boulevard and Military Trail). Italian fare prepared and served with finesse. Raffaele Sandert and Chef Jose Quilherme, the owners, were with the original Capriccio's in Palm Beach. Spaghetti al gusto tuo (any way you like it), rigatoni alla vodka, cannelloni and fettuccine Alfredo. Veal entrees include Saltimbocca and Zingara. Zuppa di pesce and frittura di calamari and gamberi are popular fish items. Open for lunch and dinner. 626-4632.

NORTH PALM BEACH

Ancient Mariner, 661 U.S. Hwy. 1. Seafood house offers conch chowder, live Maine lobster and broiled fish. "Mariner's Mix" combines broiled fish and seafood. Open 7 days from 11:30 a.m. until 10 p.m. 848-5420.

Bentley's, 730 U.S. Hwy. 1. Excellent service and an imaginative menu. Chilled poached salmon with dill sauce is among the appetizers. Homemade soups, fresh "al dente" vegetables in season, rosin-baked potatoes. You can top your prime rib with fresh asparagus and crabmeat in bearnaise sauce. A better-than-average wine list, reasonably priced. Colorful church windows and plants provide a handsome atmosphere. Lunch, dinner and Sunday brunch. 842-6831.

LAKE PARK

Cafe du Parc, 612 Federal Hwy. Charming French restaurant in a house features boneless duck with green peppercorns, quail, sweetbreads, beef Wellington, Dover sole and salmon en croute. Desserts are special. Dinner only. 845-0529.

RIVIERA BEACH

Crew's Galley, 3100 N. Ocean Drive. Seafood with flair includes batter-fried sole laced with Spanish sherry and excellent scampi. Pasta tubes are stuffed with Maryland lump crabmeat and ricotta cheese. Escargots are served in pots. Try the splendid dessert cart or banana liqueur topped with bananas and toasted almonds. 848-2911.

Portofino, 2447 Ocean Blvd. An indoor and outdoor Italian cafe with a view of the ocean. Try their lasagna and ravioli with homemade noodle dough. Other Italian favorites are offered at modest prices. A beautiful espresso machine turns out fantastic coffee and capuccino creations. Pastries and pizza. Lunch and dinner every day. 844-8411.

PALM BEACH

The Breakers, 1 S. County Road. After 50 years of service, the hotel has maintained the elegance which reflects an era of a more gracious way of life. Dine in the elegant Florentine and Circle dining rooms; have an informal luncheon at the Beach Club or a quick burger or salad at the intimate Golf Club. Veal piccata with lemon sauce is the favorite entree in the Florentine Room. 655-6611.

Cafe L'Europe, in the Esplanade on Worth Avenue. European sophistication and quality fare. An extravagant dessert table laden with fresh fruits and pastries. Old-fashioned apple pancakes with lingonberries, cold plates, salads and luncheon specialties served from 11:30 a.m. until 3 p.m. In the bistro or bar area enjoy espresso coffee and drinks. Dinner from 6 to 10:30 p.m. 655-4020.

Capriccio, Royal Poinciana Plaza. A "Holiday" magazine choice. Continental and Italian delicacies. Veal dishes are most popular: scaloppine saute Capriccio, scaloppine a la marsala and veal zingara, with its shredded ham garnish and subtle light tomato sauce. Luncheon is a good value. Open every day except Sunday for dinner from 5:30 until 10 p.m. 659-5955.

Charley's Crab, 456 S. Ocean Blvd. Fresh seafood dining featuring local pompano, snapper and swordfish, plus fish and seafood from Boston and the Great Lakes. Raw bar, bouillabaisse, paella, Maine lobster and soft-shell crabs. Hours are 4 to 11 p.m. Monday through Thursday, 4 p.m. to midnight Fridays and Saturdays, and 4 to 10 p.m. Sundays. Cocktails from opening hour, and food service begins at 5 p.m. 659-1500.

Chuck & Harold's, 207 Royal Poinciana Way. Their courtyard features a spinnaker covering which opens for views of the sky or you can dine on the sidewalk cafe. One menu from 11:30 a.m. until closing offers burgers, finnan haddie, homemade linguine, steaks and

ribs. You can be entertained with classical and jazz piano on weekdays, mid-afternoon through cocktail hour, and during Sunday brunch. 659-1440.

Doherty's, 288 S. County Road. Always a good bet, Doherty's has a pub-like atmosphere with great char-broiled burgers, French onion soup and vichyssoise. Chicken hash is similar to New York's "21" creation. Delicious shad roe and broiled bacon is offered on the luncheon menu. Open every day serving breakfast, lunch and dinner. The grill is open all afternoon for hamburgers. 655-6200.

Hamburger Heaven, 314 S. County Road. The claim "world's best hamburger" could be debated, but few would say the juicy, tasty burgers prepared from freshly ground, quality beef are not heavenly. They also offer steak dinners and glorious pies and cakes. Lunch and dinner. 655-5277.

La Trattoria, 251 Sunrise Ave. Italian provincial cuisine includes cannelloni, zuppa di pesce, piccata di vitello and other dishes typical of the provinces. Dinner from 5:30 to 11 p.m. Closed Sundays. 655-3950.

Le Carousel, 235 Worth Ave. The French kitchen offers rabbit in red wine, pheasant with wild raspberry sauce, sweetbreads with wild mushrooms, bouillabaisse, plus a tempting selection of fish and meat entrees. Mussels are a luncheon delight, along with quiche, salads and patty shells filled with seafood or creamed chicken. Many luncheon items are available from 11 a.m. until 6 p.m. Stroll in after shopping for a special pastry and coffee or a drink at the large bar. 659-3113.

Le Monegasque, 2509 S. Ocean Blvd. This popular French restaurant hidden in the Palm Beach President offers top-quality fare. The menu is French but not haute cuisine. Enjoy dishes of Provence such as bouillabaisse on Fridays and cassoulet on Tuesdays. An excellent wine list make the lack of more spirituous potables go unnoticed. Open for dinner every day except Monday from 6 to 10:30 p.m. Closed mid-June to October 1. 585-0071.

Mandarin, 331 S. County Road. Their all-you-can-eat luncheon buffet changes every day. Cantonese fare from pineapple duckling to lobster. Pleasant atmosphere is blend of English, Cape Cod and Chinese. Takeout menu. 659-2005.



Majestically situated at the ocean's edge, this enchanting waterfront residence is in pristine condition for your entertaining and living pleasure. Enjoy the brilliance of a morning sunrise from the spacious master suite, featuring his and her baths and a balcony overlooking the beach and glistening seascape. Walled gardens provide the formal living areas with a hint of outdoor magic, while the unique oval dining room adds to the intrigue of the floor plan. A more informal library hosts a delightful fireplace and opens to the sun's radiance poolside.

(H-297) EXCLUSIVE.

Open seven days a week with a multi-lingual staff.

Martha A. Goldfried, Inc.

Licensed Real Estate Broker

241 Worth Avenue
and 328 Royal Palm Way

REALTOR
655-8600

Spencer Condition IS Palm Beach Condition.

For over 30 years Spencer Boat has kept the world's finest pleasure boats in Palm Beach Condition. Complete painting, repair and refitting facilities (largest in the Palm Beaches), 160-ton synchrolift, professional yacht brokerage service, full dockage facilities, complete stock of marine hardware, marine clothing, tools, and nautical gifts. Whatever is needed to keep you or your boat in Palm Beach Condition, you'll find it at Spencer.

Spencer
BOAT CO., INC.

4000 North Dixie Highway
West Palm Beach, Florida 33407
Telephone: (305) 844-3521

Maurice's, 191 Bradley Place. An old-timer, they've been here since 1946. Specializing in Italian cuisine, favorites on the extensive menu are seafood posillipo, osso buco and squid Milanese. Open every day for lunch from 11:30 a.m. to 3 p.m. and dinner from 5 to 11 p.m. 832-1843.

Nando's, 221 Royal Palm Way. A mecca for Palm Beach society for many years. The gracious owner of the restaurant that bears his name originated the scampi recipe so popular in American restaurants. Continental and North Italian cookery. Dinner only. 655-3031.

Petite Marmite, 315 Worth Ave. A perpetual award winner, Petite is an institution in Palm Beach. Garden atmosphere and delectable fare. Pastas are homemade and range from fettuccine to gnocchi. Pompano bonne femme, mussels poulette and osso buco are specialties de la maison. Pastries and cakes are baked in the restaurant's own patisserie. 655-0550.

Ta-boo, 221 Worth Ave. With its club-like atmosphere, this has been a favorite rendezvous since its doors opened in 1941. Their continental menu also has some home-style fare such as stews and soups. It's a great place to have a few drinks and dance. Lunch and dinner. Tieless and coatless gentlemen taboo after 6 p.m. 655-5562.

TooJay's, 313 Poinciana Plaza. Cafe and gourmet marketplace offers casual dining for shoppers and theatergoers, or anyone in search of good soups, salads, sandwiches and yummy pastries. Breakfast early on bagels with lox. Pick Marc's delicious caraway rye bread for your sandwich and save room for pies, tarts, tortes and cakes. Breakfast, luncheon, dinner and after-theater service. No reservations. 659-7232.

Two-Sixty-Four, 264 N. County Road. Popular luncheon and dinner spot where one can dine on excellent hamburgers, soups and salads. Dinner entrees include, besides steaks and prime rib, catch of the day and stone crabs in season and four veal offerings. 833-3591.

Worth Avenue Burger Place, 412 S. County Road. For Palm Beachers and casual shoppers in the mood for a high-quality burger or an inexpensive dinner. Prime 10-ounce New York strip, homemade layer cakes and pies, plus some homey delights like baked apple, rice pudding and cup custard. Omelets and sandwiches are served from 11 a.m. until 9 p.m. 833-8828.

WEST PALM BEACH

Banana Boat, 4449 Okeechobee Blvd. Raw bar offers freshly shucked clams and oysters, steamed clams and shrimp. Conch salad and smoked fish also come under the raw-bar heading, plus stone crabs in season. Tropical drinks, snacks and burgers are available from 11 until 5 a.m. Limited dinner menu from 5 until 11 p.m. 683-9500.

Blue Front Barbecue, 1225 Palm Beach Lakes Blvd. Barbecue-loving folks date on the ribs grilled over oakwood fires. They also have chicken, pork and beef with the smoky flavor, plus black-eyed peas, corn bread and sweet potato pie. 833-9184.

Cafe Cocanut, 123 Clematis St. A branch of the Clematis Street Cafe, it offers the same glorious soups and desserts. Try brie on the cheese board with hot bread and butter and fresh fruit. Also good are the vegetable tempura, spinach salad and sandwiches. Smoked salmon-filled crepe is popular. Moderate prices. Luncheon 11:30 a.m. to 2:30 p.m. Monday through Friday. Dinner 6 to 9 p.m. Wednesday through Friday. 832-9796.

Clematis Street Cafe, 831 1/2 Clematis St. This small cafe has a casual atmosphere but the "from scratch" cooking keeps the 30 seats occupied. Good soups, breads, sandwiches, quiche, salads and great pies, cakes and strudel. No alcohol. Serving lunch from 11:30 a.m. until 2:30 p.m. Monday through Friday. 833-4703.

Conchy Joe's, 615 S. Flagler Drive. Conch and New England clam and fish chowders. Bahamian peas and rice, crab cakes and conch fritters. Raw bar and broiled fresh fish of the day. Open 11 a.m. to 11 p.m. every day. 833-3474.

Dixon Li's Great Wall, Century Corners Shopping Plaza, 4869 Okeechobee Blvd. Quality Chinese fare featuring Cantonese, Mandarin and Szechwan style, plus dishes prepared New York and Boston style. This is the place for duck. Try the wor shu duck atop Chinese vegetables or give a day's notice for the whole Cantonese duck dipped in honey water and barbecued, or Peking duck with wheatcakes. Most items are available for takeout and catering. 471-9394.

Dominique's, 214 S. Olive Ave. Their specialty is European-style sandwiches — the best of wursts on crisp



*Dote on Delicious Drinks?
Fond of Fine Food?
Mad about mellow Music?
Crazy for Congenial Company?*

*Then visit Rel and Isabell Carta
for lunch or dinner at*

THIS IS IT PUB

424 24th Street • West Palm
833-4997

Closed Sunday and Monday
Serving Tuesday through Saturday
11:30-11:00 P.M. Lunch and Dinner

C	A	D	G	E	B	R	O	N	C	O	L	E	O	S	L	A	B	
A	L	O	R	S	A	P	R	I	L	S	I	G	N	A	T	O	R	Y
M	I	D	A	S	J	O	C	K	E	Y	S	F	O	R	P	O	W	E
E	G	G	S	G	A	S	H	A	M	A	T	S	P	E	N	D		
N	E	P	A	L	E	I	R	E	S	U	R	E	R	A	S			
E	M	S	B	E	L	T	S	M	A	R	T	I	N	I	S			
R	E	D	B	R	E	A	S	T	S	I	D	E	E	I	S	N	O	
S	N	E	E	S	M	A	R	O	C	B	E	A	N	E	R	I	E	S
E	T	C	S	L	I	R	A	A	L	I	A	S	N	O	D	E	S	
I	O	W	A	N	S	P	L	E	A	S	E	R	S	E	D	I		
C	O	S	T	A	R	C	O	L	A	S	A	U	S	S	I	E		
O	B	I	D	A	B	B	L	E	I	N	S	A	F	E	A	T		
N	O	O	N	E	L	E	A	S	T	P	A	S	T	L	E	P	T	
G	E	N	A	R	I	A	N	S	A	M	A	H	L	S	U	P	R	A
A	S	S	T	R	I	D	S	U	N	I	O	N	A	S	S	E	T	
P	A	S	S	E	S	T	H	E	B	U	C	K	I	V	E			
R	E	L	O	N	E	A	H	A	U	L	A	I	R	S	A			
A	R	E	A	L	N	A	I	L	I	B	A	R	O	S	L	O		
J	U	G	G	L	E	S	E	X	P	E	N	S	E	S	B	L	U	E
A	C	T	U	A	R	I	A	L	N	I	T	R	E	B	L	E	N	D
S	T	O	A	A	C	R	E	T	E	S	T	A	C	O	S	T	S	



24 x 36 DALESSANDRO

"Third Generation of Wilsons Now Serving You"
501 Federal Highway, Lake Park, Florida
(305) 844-4348

Finest Homes

Golden Beach
Indian Creek
Bay Harbour
La Gorce
N. Bay Rd.
Gables Estates
Sunset Island
Palm Beach
... etc.



Brenda Nestor
Realtor

Condo Locations

Terraces at
Turnberry
Turnberry Isle
Cricket Club
Jockey Club
Miami Beach
Bal Harbour
Grove Isle
Palm Beach
Quayside
... etc.

Also have properties in New York
and California



Brenda Nestor Assoc., Inc.
6917 Collins Ave.
Suite 1611, Miami Beach
(305) 866-7771

baguettes. Varied European cheeses are offered with potato salad or chicken fricassee. Takeout or eat in. 833-2805.

Fitzgerald's, 2381 Palm Beach Lakes Blvd. A la carte menu offers imaginative choices. Filet mignon with green peppercorns or laced with stroganoff sauce is a good bet. Try the duckling in Cointreau sauce, king crab au gratin, steak kebab a la Grecque and tenderloin steak tartare prepared tableside with classical garniture. Great soups and fresh vegetables. Dinner only. Closed Sundays. 683-8262.

Frederic's, 1930 N. Dixie Hwy. Good steaks and scampi. Full-course dinners from 5 p.m. until 1 a.m. Also a supper menu after 10 p.m. 833-3777.

Granada, 624 Belvedere Road. Cuban, with Spanish accents. Paella and hearty soups. Caldo Gallego is the pride of the house. Luncheon and dinner. Closed Mondays. 659-0788.

Gulf Stream Seafoods Restaurant and Fish Market, 5201 Georgia Ave. Oyster and clam bar at the most affordable prices in the area. Hot plates include fried snapper, shrimp, oysters and Ipswich clams. Pick your fish or seafood from the retail market and have it cooked to order. Lebanese pastries. Breakfast and luncheon only. Raw bar open until 6 p.m. 588-2202.

Hyatt Palm Beaches, 630 Clearwater Park. The hotel's sophisticated Cafe Palmier will appease anyone's epicurean longings. Delicious food is beautifully presented and you'll like the little extra touches in this first-rate restaurant. Bay scallops with broccoli in creamy saffron champagne sauce, filet mignon with artichoke hearts, goose liver mousse and truffle sauce, veal Normandy with apples, morels and tomato noodles are among the offerings for dinner. The Terrace offers breakfast and continuous lunch-dinner service. You'll enjoy Italian omelettes baked openface, sandwiches and salads lavishly garnished with fresh fruits and vegetables, ribs, steak and fish of the day. 833-1234.

La Chamade, 3700 S. Dixie Hwy. Classic French dishes plus Florida pompano and red snapper. Terrines and pates among the hors d'oeuvres. Rack of lamb and chateaubriand bouquetiere. 832-4733.

Le Cafe, 119 Lakeview Ave. Menu is French, Swiss and American. Moules mariniere, spinach salad, sole bonne

femme and croque monsieurs. A small, soul-satisfying restaurant with sidewalk tables. Lunch and dinner. 833-3301.

L'imprevu, 7504 S. Dixie Hwy. Top-quality French and Continental fare at modest prices. Luncheon entrees include seafood and chicken-filled crepes, quiche, eggs stuffed with fresh spinach topped with bechamel. Snapper papillotte, veal marengo, lobster medallions with sauce Americaine are dinner entrees. Fabulous desserts made in L'imprevu kitchen. 585-3335.

Margarita y Amigas, 2030 Palm Beach Lakes Blvd. Mexican food served in an attractive setting. Nachos, enchiladas, tacos and burros, combination plates and chimichanga. The wild toastada is outrageous but fun. Order a bucket of six South of the Border beers and have a tasting. Same menu 11 a.m. until midnight. 684-7788.

Ming Kee, 5774 Okeechobee Blvd. in Century Plaza. Takeout Chinese food cooked to order with love. Combination dinners for one, two or three that will easily serve more. Try the moo goo gai pan with thick pieces of fresh white meat chicken, snowpeas and Chinese vegetables. Good egg rolls and wonton soup. Special Chinese dishes prepared on request. 684-0482.

Nonna Maria, 1318 N. Military Trail in Luria Plaza. Intimate Italian restaurant offers provini veal dishes and pasta. Rollatini is veal stuffed with prosciutto and mozzarella cheese and topped with mushroom sauce. Zuppa di pesce heaps shrimp, clams, mussels, scungilli and calamari atop linguine. 683-6584.

Royal Greek, 7100 S. Dixie Hwy. Family restaurant offering Greek and non-Greek dishes with home-cooked flavor. Pepper steak kabobs, moussaka, pasticho and baklava are delicious. Be sure to try their Greek wines and the towering coconut meringue pie. Open for breakfast, lunch and dinner. Closed Sundays. 585-7292.

This Is It Pub, 424 24th St. Charming pub atmosphere along with good drinks, good food and friendly service. Delicious soups and chowders. Daily gourmet specials from chicken cacciatore to bouillabaisse. Fresh crusty bread, aged prime ribs and steaks, dessert drinks plus key lime pie. Continuous service for luncheon from 11:30 a.m. Tuesday through Saturday. Dinner from 5

until 11 p.m. weekdays; 11:30 p.m. Fridays and Saturdays. Closed Sundays and Mondays. Reservations suggested. 833-4997.

Willie's Fresh Seafood Restaurant, 1681 N. Military Trail. Attractive rooms with courtyard and spacious bar, Willie's has fresh fish in season. Veal Oscar features provini veal topped with crabmeat. Fresh grouper with linguine and shrimp marinara are good choices as is the clambake for two. 686-6062.

LAKE WORTH

Alive & Well, 612 Lake Ave. Food for health. Salads, sandwiches and homemade soups. Dinner entrees include baked eggplant and stuffed avocados. Freshly squeezed juices, natural ice cream, hot carob sundaes and other desserts. Wine and beer. No smoking. 586-8344.

Cafe Vienna, 915 Lake Ave. Substantial, home-cooked fare such as sauerbraten and potato dumplings, spaetzle and wiener schnitzel. Desserts are a delight — sacher torte and the German schwarzwalder kirschtorte and apple strudel. 586-0200.

Dragon Inn, 6418 Lake Worth Road in Lake Worth Plaza. Cantonese, Mandarin and Szechwan style. Hong Kong steak, lemon chicken, Mandarin shrimp. Lunch and dinner. 965-0418.

Mother Tongue, 1 Lake Ave. Caribbean fare. Conch goes into chowder, fritters, curry and Creole dishes. Coconut-fried shrimp, Jamaican rum shrimp and dolphin are specialties. Luncheon from 11:30 a.m. to 2:30 p.m. Monday through Friday. Dinner 6 to 10 p.m. daily. 586-2170.

Pancho Villa, 4621 Lake Worth Road. Mexican and a few South American favorites: real tamales steamed in corn husks, chiles rellenos, tacos and enchiladas. Soncocho stew, a specialty of the house, is a tasty concoction of meat, yucca and plantains. Mexican beer is available. Continuous service from 10:30 a.m. every day. Take out or eat in. 964-1112.

LANTANA

The Ark, 2600 W. Lantana Road. Meat, seafood and fowl — and plenty of it — are available at affordable prices. The roast prime rib comes in four cuts from eight to 24 ounces or try the "elephant" 16-ounce strip.

BUCKPASSER 98' ALUMINUM YACHT



J. B. HARGRAVE
naval architects, inc.

(305) 833-8567

205½ SIXTH STREET
WEST PALM BEACH, FLORIDA

eclectic

for those who prefer casual elegance



ANNOUNCING:

Beauty as an investment, with complete designer packages.

- Selections to meet individual tastes.
- A time saving, as well as money saving solution.
- Top interior design without a fee
- Complete interiors to fit your budget

Come in or call for an appointment to let us show you how beauty can be a smart investment.

230 clematis street
downtown west palm beach
655-2780

Tropical setting and an animal-related menu carry out the Noah's ark theme. No reservations. 968-8550.

BOYNTON BEACH

Bernard's, 1730 N. Federal Hwy. Enchanting surroundings, with food to match the atmosphere. Imaginative menu with Kassler Rippchen, conch chowder; potato, leek and iced parsley soups; and prime steaks. Lunch, dinner and Sunday brunch. 737-2236.

Elina's Mexican Restaurant, 3633-B S. Federal Hwy. Unpretentious. Seats around 60 from 11 a.m. until 11 p.m. Honest soups, enchiladas, tomas, tortillas, burritos and the puffy sopapillas served with honey. Closed Mondays. 732-7252.

DELRAY BEACH

Cochran's Restaurant and Saloon, 307 E. Atlantic Ave. Antique mahogany and oak bar and Tiffany-style ceiling set the mood. Entrees include fish and seafood, chicken and steaks. Luncheon menu features a variety of burgers. 278-7666.

Patio Delray, 714 E. Atlantic Ave. Popular with the young Palm Beach crowd during the '40s, with Prince Alexis Obolensky acting as host. The Patio retains a special ambience that says, "Florida as it used to be." Dine amid lush vegetation and blooming orchids, or on cool evenings beside one of three fireplaces. Steaks, chops and rosin-baked potatoes. Try the french-fried mushrooms and the home-style luncheons. Dinner until 10:30 p.m. 276-7126.

BOCA RATON

Casa Gallardo, 353 Town Center Mall. Authentic Mexican dinners, appetizers, desserts and drinks. Chimichanga featuring a large crisp tortilla, juicy chunks of beef and pork, and Monterrey jack cheese is tremendous. Double-frozen Margaritas are a specialty. Open seven days, 11:30 a.m. until midnight. 368-1177.

Chez Marcel, 21212 St. Andrews Blvd. Impeccable service and worthy French cuisine. Enjoy aiguillettes de canard served on Limoges plates. Soups come to the table in shiny copper pots. Imported morrels with Provini veal. Excellent pastries. 391-6676.

La Vieille Maison, 770 E. Palmetto Park Road. "The Old House," a gem of Addison Mizner, offers a romantic setting for dining. The food is excellent, the service sophisticated and the ambience agreeable. Spectacular wine list. A five-star Mobil award-winner. 391-6701.

Tom's Place, Glades Road and Old Dixie Highway. Soul food restaurant with good down-home cooking. Great ribs plus catfish and hush puppies, fried chicken, cornmeal muffins and collard greens. 392-9504.

DEERFIELD BEACH

Pal's Captain's Table, Hillsboro Beach Boulevard and the Intracoastal Waterway. Come by auto or boat. Pal's menu features fresh seafood, salads and traditional favorites with Continental service and Intracoastal views. Special, lighter-appetites menu has complete but "unstuffy" meals. Fresh-baked desserts. Open for lunch, dinner and Sunday brunch. 427-4000.

LIGHTHOUSE POINT

Cap's Place, 28th Court. Offbeat restaurant accessible by boat only. Drive your car to the dock, turn on the light and a boat will take you over. Specialty is seafood. Call for exact address. 941-0418.

POMPANO BEACH

Harris Imperial House, 50 N. Ocean Blvd. It doesn't look like a Chinese restaurant, but legions come for the Cantonese as well as American fare. Evening luau buffet is extremely popular and the price is right. Lunch and dinner. 941-2200.

FORT LAUDERDALE

Casa Vecchia, 209 N. Birch Road, situated on the Intracoastal Waterway. An exciting new restaurant conceived by the proprietors of Down Under and La Vieille Maison. A charming old house transformed into an engaging Mediterranean restaurant, featuring the ultimate in Northern Italy and French Riviera cuisine. Reservations a must. 463-5465.

Down Under, 3000 E. Oakland Park Blvd. Truly down under the Oakland Park bridge. Sit at tables according to your mood — patio, porch, balcony, waterfront, garden or tavern. Dine on great food and wine. Always bustling with customers. Lunch Monday through Friday. Dinner 6 to 11 p.m. daily. 563-4123.

Le Dome, 333 Sunset Drive. A panoramic view of the city is offered in this rooftop restaurant. Extensive and imaginative menu. Osso buco, rack of lamb and San Francisco's cioppino. Open 6 to 11 p.m. daily. 463-3303.

Les Trois Mousquetaires, 2447 E. Sunrise Blvd. Worth a visit just for the pastry cart. Classic French cuisine. Lunch noon to 2:30 p.m. Monday through Friday. Dinner 6 to 10 p.m. except Sundays. 564-7513.



Let Us Give Your Message The Best Coverage Life Has To Offer!!!

PALM BEACH LIFE

For complete details contact our Advertising Department by calling 837-4769, or by writing P.O. Box 1176, Palm Beach, Florida 33480.



PALM BEACH'S FAVORITE FOR 32 YEARS

Petite Marmite

RESTAURANT & COCKTAIL LOUNGE

Worth Avenue, Palm Beach
Phone 655-0550



Mandarin
RESTAURANT & Cocktail Lounge

Wine & Dine 7 days a week
Cantonese and American Food

daily buffet
(EXCEPT SAT., SUN. & HOLIDAYS)
11:30 - 2:00

**SPECIAL TAKE-OUT MENU
PARTY FACILITIES AVAILABLE**

331 South County Road
PALM BEACH 659-2005 MILWAUKEE



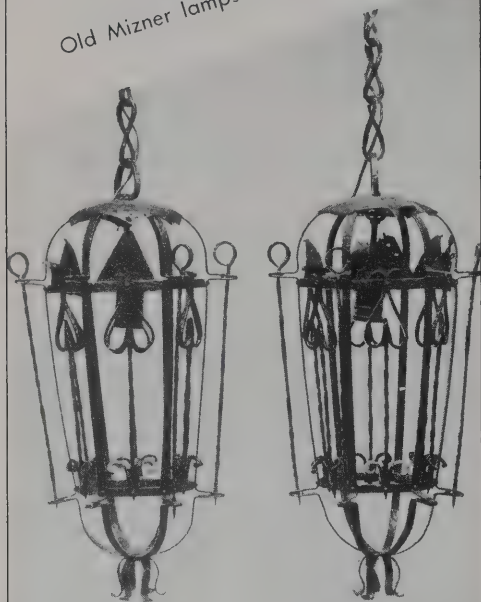
Bonded Floors

SPECIALIZING IN HARDWOOD FLOORS

1406 WATER TOWER RD. (305) 842-2836 LAKE PARK, FL.

SHOPPERS DELIGHT

Old Mizner lamps \$425.00 per pair



NORCROSS PATIO

4600 So. Dixie Highway
West Palm Beach, Florida 33405

832-6995 or 833-6313

Sea Watch, 6002 N. Ocean Blvd. Dine where the windows open to the ocean breezes or in air-conditioned comfort in this extraordinary multilevel structure of weathered wood. Enjoy seafood or beef. Prime ribs are roasted in rock salt and served with creamy horseradish sauce. Other specialties include ocean-fresh Florida pompano and red snapper, plus the catch of the day, bouillabaisse and delicious conch chowder. Luncheon fare offers a variety of special salads, Danish sandwiches and hot entrees such as coquille St. Jacques, crepes and grouper. 781-2200.

MIAMI

Food Among the Flowers, 21 NE 36th St. This restaurant literally blooms with flowers and jungle-dense greenery. A Danish chef practices his salad and sandwich art reminiscent of Copenhagen. Closed Sundays. 576-0000.

Prince Hamlet, 8301 Biscayne Blvd. Danish food in an attractive setting and quite moderately priced. Veal Oscar, bountiful cold table and generous entrees. Try an aquavit with the "kalt bord." 5:30 to 10 p.m. daily. 757-5541.

Raimondo's, 201 NW 79th St. Raimondo's fettuccine Alfredo is a treasure. Everything is cooked to order in this Italian kitchen which is probably the best in Florida. 6 to 11 p.m. daily. 757-9071.

MIAMI BEACH

Cafe Chauveron, 9561 E. Bay Harbor Drive. Transported from New York, French haute cuisines presented in the style of the grand old days. Quenelles in Nantua sauce, pressed duck, pheasant. 5:30 to 10:30 p.m. daily. 866-8779.

El Bodegon-Castilla, 2499 SW 8th St. Spanish cuisine. Seafood paella plus the traditional paella. Caldo Gallego, snapper with green sauce. 649-0863.

The Forge, 432 Arthur Godfrey Road. Decor on the baroque side, with crystal chandeliers and stained glass. Steaks with imaginative toppings. Fifty-page wine list. Open 6 p.m. to 3 a.m. daily. 432-8533.

The Good Arthurs, 790 NE 79th St. located on a causeway leading from Miami to the beach. Outdoor and indoor dining. Enjoy some of the best seafood in

Florida — dolphin, snapper almondine, a bountiful Caribbean bouillabaisse. 756-0631.

Le Parisien, 474 Arthur Godfrey Road. Small and unpretentious. Excellent dover sole Marquetry, veal with conterelles, duckling, homemade pastries. Open 6 to 10:30 p.m. Closed Sundays and from June through mid-September. 534-2770.

CORAL GABLES

Le Festival, 2121 Salzedo. Cheese souffle appetizer is a delight. Entrees include duckling a l'orange flamed in Grand Marnier, chicken in champagne sauce. The patissier turns out a delicious assortment for the dessert cart. Wine and beer only. 442-8545.

ISLAMORADA

Green Turtle Inn, at mile-marker 81.5. Conch and turtle flipper chowders. Fresh fish and key lime pie. Open every day except Monday from noon until 10 p.m. Closes for a week or two in October. 664-9031.

Marker 88, U.S. Route 1 at mile-marker 88. Fresh fish is prepared with imagination at this waterfront spot. Native mangoes, key limes and calamondins are used in the preparation of the specialties. Dinners are fixed price, served from 5 to 9 p.m. You must choose your entree when you make your reservation. 852-9315.

KEY WEST

Fogarty's 1875 House, 227 Duval St., in the old Key West area. There is plenty of atmosphere here, as well as a menu featuring Continental, seafood and curry specialties. 296-9592.

Pier Restaurant (Pier House Motel), 1 Duval St. People with a penchant for dining on the water will be delighted with the four-sided view here. Luncheon specialties include fish fingers and seafood quiche. A large dinner menu offers everything from grilled Florida grouper in dill sauce to roast rack of lamb. A house favorite, the seafood catch for two is similar to paella, but very distinctive. 294-4691.

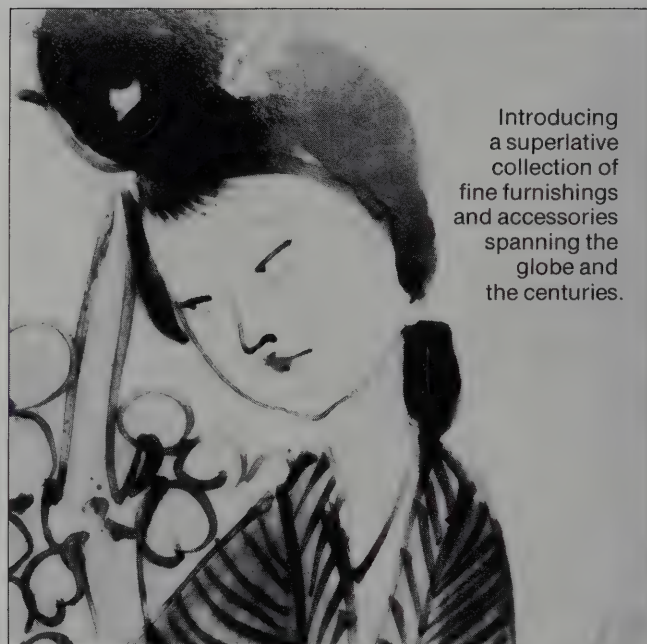
Poor Richard's Italian Garden and Buttery, 1208 Simonton St. One of the more interesting places in the area. They advertise in "Gourmet" magazine, which gives some idea of the type clientele they hope to attract. 294-9020. □

David and A. Jeanne Marks Carriage House Interiors



A TOTAL DESIGN AND DECORATING FIRM
RESIDENTIAL, DISTINCTIVE CONTRACT AND
YACHTS

264 SOUTH COUNTY ROAD
PALM BEACH, FLORIDA
655-1247



Introducing
a superlative
collection of
fine furnishings
and accessories
spanning the
globe and
the centuries.

To the trade

fact & fantasy ltd.

Fact & Fantasy Ltd.
325 Clematis Street
West Palm Beach, Florida 33401
(305) 655-4325, 4326

(Continued from page 41)

struct a Feadship. Every yacht is specially designed, including the hull, and no ship is begun until the prospective purchaser has made a firm commitment with the company.

Throughout the entire process, however, the customer is king — literally, in some cases. One Feadship recently built for King Khalid of Saudi Arabia is 212 feet long and features a hairdressing salon and a fully-equipped intensive care unit. Khalid's brother, Faisal, who was assassinated in the 1970s, had requested a modest 167-foot model.

The cost involved in building a Feadship limits the company's market to a very select clientele. Feadship estimates there are only 1,500 private indi-

Statistical Data

Name of vessel: *Carmac VI*

Naval architect: Frits de Voogt

Shipyard: C. Van Lent Yard,

Kaag, Holland

Date launched: March 21, 1981

Length: 136 feet, 10 inches

Beam: 26 feet, 3 inches

Draft: 7 feet, 11 inches

Fuel capacity: 14,000 gallons

Cruising speed: 12 knots

Fresh water capacity: 4,500 gallons

Crew: 10 full time, including captain, engineer, two stewardesses, chef and two assistants, first mate, security guard and deckhand

Sales representative: Don Kenniston
Feadship America, Inc.

P.O. Box 3100

Bahia Mar

Fort Lauderdale, Fla. 33316

Telephone (305) 761-1830

viduals and an equal number of corporations that can afford to buy a Feadship — which ranges in price from \$3 million to \$15 million. The client pool is narrowed further by the fact that Feadship purchasers are almost never first-time yacht owners. Buyers generally have started with smaller boats and worked their way up into the ranks of Feadship.

For those who wish to give a Feadship a trial run, the *Carmac VI* is available for rental. The 136-foot craft charters at a weekly rate of \$28,000, plus expenses, which run about \$10,000.

For the marine traveler who knows what he wants in a yacht and has the money to pay for it, Feadship is there to provide the perfect yacht. □

Kirstin Downey is a free-lance writer living in Boca Raton, Fla.



3051 State Road 84 Fort Lauderdale, Fla. Cable: Bradboat Tel. (305) 791-3800

**World's Largest Most Modern
Undercover Yacht Facility**

1/4 Million Square Feet Prestressed Concrete Undercover Dockage.

300 Ton Syncrolift. Full Facilities. Complete Shops.



We specialize in all types of refinishing and major and minor repairs, modifications and installations.

HOW A VISIT TO ROMANIA CAN SLOW THE AGING PROCESS

**A tour featuring the original Gerovital H3/Aslavital
Treatment has done wonders for millions.**

Developed by Prof. Dr. Ana Aslan of the Bucharest Geriatric Institute, this world-renowned treatment based on the "wonder drugs" Gerovital H3 and Aslavital can provide relief or cure for mental and physical problems associated with aging like heart ailments, arthritis, chronic rheumatism, depression, stress, memory loss and asthma.

How long does it take and how much does it cost?

A two or three week stay at the luxury class Flora Cure Hotel in Bucharest or other health spas provides medical examination, diagnosis and monitored treatment with Gerovital H3/Aslavital starting at only \$1434 complete. Includes round trip jet fare from New York, transfers, sight-seeing.

What other medical treatment is available at Romanian spas?

Pell-Amar, based on natural therapeutic mud for treatment of rheuma-

tism and skin problems. Ulcosilvanil therapy for stomach ulcers. Cosmetic products (based on bees' pollen and Gerovital H3/Aslavital and Pell-Amar formulas).

Can I tour Romania and other countries?

Romania is so inexpensive you can combine your medical treatment with a variety of optional tours available throughout Romania and to neighboring countries. Call your travel agent or mail coupon below.

Romanian National Tourist Office
573 Third Avenue, New York, N.Y. 10016
(212) 697-6971 13-4

Please send information on Gerovital H3/Aslavital and other treatments and tours.

Name _____
Address _____
City _____
State _____ Zip _____

Charles R. Dear

INTERIOR
AND ARCHITECTURAL
DESIGNERS

112 North County Road
Palm Beach

Ambiente

FURNITURE ●
PAINTINGS ● ACCESSORIES

PALM BEACH (305)832-4774
NEW YORK (212)759-8597

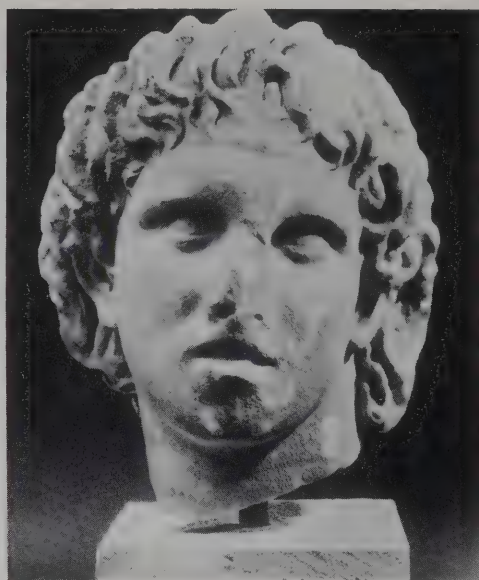
SEARCH FOR ALEXANDER

(Continued from page 43)

dition became far more than that — a new and different challenge, the true beginning of an empire in the Western world.

Alexander found it prudent first to conquer Syria and Palestine and then Egypt — all Persian possessions. Then, when he did confront the Persians, he devastated them and kept on going.

Alexander, whose victories had earned him the title "lord of Asia," rapidly advanced eastward. Soon he was fighting in India, still conquering everything he encountered. When he reached the shore of the Indian Ocean, he believed, along with everyone at the time, that he had reached the end of



This marble head of Alexander the Great was sculptured during the decade following his death.

the world. There was nowhere else to go, so he turned back toward Babylon and dreams of an empire.

Alexander's imperial vision centered on one world with equal nations ruled by one ruler — himself. Although he had founded his own Egyptian city, Alexandria, Babylon seemed Alexander's most logical capital — both for the prior history of that great kingdom and for its geographical convenience to the three continents he ruled: Europe (greater Greece), Africa (Egypt) and Asia (Persia, Afghanistan and India).

With his dynamic personality, Alexander might have succeeded in the difficult task of coordinating his vast domains, however his early death in Babylon at the age of 33 came before he could tackle this challenge.

His legacy to the Hellenistic world was the establishment of Greek culture and civilization. Recognized as one of the four great kings of the ancient world, Alexander's popularity has reap-

peared in literature, art, courtly masques and other official flattery.

The legend of the demi-god Alexander, already titanic in his lifetime, flourished and spread throughout the succeeding centuries and around the world. The show that will appear in New Orleans is a wonderful visible symbol of the legend, especially because of the lack of a proved connection between Alexander and the approximately 150 objects in the exhibition — except, of course, for those images of Alexander that range from marble heads and gold coins, created in his lifetime, to more modern comic strips and puppets that have kept the golden image glowing.

In the images of Alexander we can see that famous "melting gaze" his contemporaries spoke of, and the peculiar tilt of his head that seems to entice viewers, "Come, follow me."

These images, while emblematic and imperative to the theme of the show, are not the main emphasis of the show. In aggregate, they are the smallest in size, simply because so many of them appear on coins or medallions. This is great for coin collectors, who can not only view revered rarities in



A silver deer-shaped rhyton (drinking horn) has a mythological combat scene depicted on the rim.

their field, but also make the close comparisons essential to collecting of all kinds.

We can examine humismatically Alexander, along with his father Philip, his bodyguard, Lysimachus (who became a king) and Alexander's principal successors, including one historically fascinating coin struck to celebrate the victory of one over another: so much for imperial unity.

But it is the gold work that excels in the show. Two intrinsic characteristics made gold the king of metals and the metal of kings. Gold lasts forever,

Miotto
Miotto

If it has
anything to do with

- MARBLE
- CERAMIC OR
DECORATIVE TILE
- TERRAZZO
- PAVERS

Miotto is the name
to remember.

- CUSTOM CUTTING
- INSTALLATION
- REPAIRING
- POLISHING

MIOTTO TERRAZZO & TILE INC.
Since 1947

926 26th St., West Palm Beach, Fla. 33407
305/832-5511

(State Cert. of Competency No. L8173)

maintains its brightness and is a relatively soft metal that can easily be shaped. Almost everything can be created with it, including natural elements.

Examine the crowns, diadems and ceremonial wreaths, for instance. One of the "simpler" examples, found in a grave in Thessalonike, is a wreath made of gold tubing with 47 attached gold olive leaves. We are reminded by many enduring gold objects in the show that a majority of the jeweler's work consisted of the close imitation of vegetable, along with animal, life.

That same principal of combining the ephemeral with the eternal underlies the crown of crowns in the show — discovered in the main chamber of the royal tombs at Vergina. The crown is a marvel of oak leaves and acorns. The oak was the sacred tree of Zeus and therefore, the catalogue notes, with a crossing of scholarly fingers, "A wreath of this kind must surely have been worn by Philip II."

But the piece itself defies such questions. The workmanship, the conception, and union of the perishable and the permanent looks not so much like an imitation of life in lifeless metal, but

orated is a combination gilded silver case for carrying both bow and arrows — equipment common to Macedonian archers. The scenes in relief depict fighting, possibly in a holy place.

The renowned dominant piece in the show, however, is not gold. It is a bronze krater — a large vessel used in ceremonial drinking. But this krater, like so much in the exhibition, is a funeral object that was found in a tomb and contained a set of human bones from a ritual cremation. Weighing close to 90 pounds, the krater is profusely and expertly decorated with Dionysiac figures.

The deceased was presumably a votary of Dionysus, the Greek god of wine. On the front of the krater, Dionysus reclines with one leg draped over the thigh of Ariadne, his bride. They are accompanied by attendants in ecstatic dances and by the panther, the god's mascot. On the back, Dionysiac revels are depicted, with a satyr holding a Maenad in the dance. Lions and wild boars parade below the rim and the handles are decorated by slumberous figures faintly suggesting those of Michelangelo in the Medici tombs, but without the intimations of bad dreams.



This ancient pebble floor mosaic is one of the rarest examples of Macedonian art in existence. It was discovered in Pella, the birthplace of Alexander the Great, through archaeological digs in 1957.

rather like life itself miraculously transmuted into glittering gold.

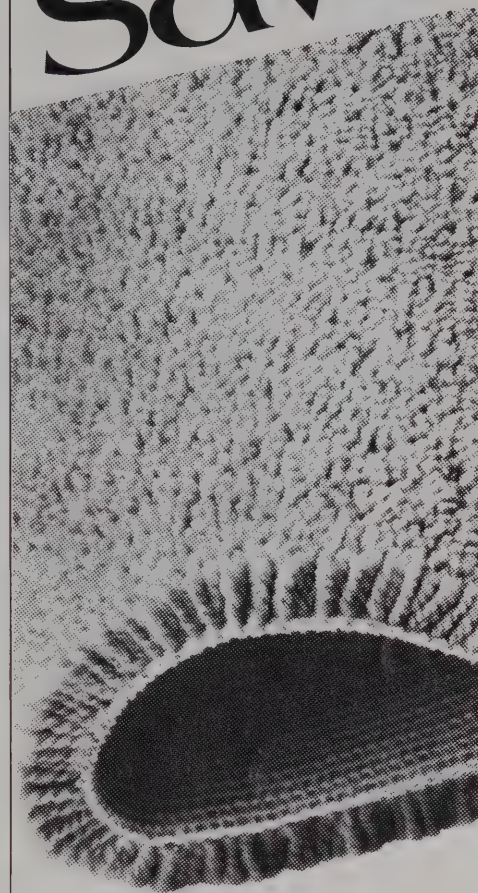
That impression recurs in a breathtakingly naturalistic stalk of three ears of wheat, just under a foot in length. Each kernel, leaf and "silk" at the ends is exquisitely reproduced in gold, ingeniously fashioned piece by piece. It was found in the hand of a female corpse and thought to have been a votive offering to Demeter, goddess of regeneration.

Weapons — some practical, some ceremonial, some funerary — are also on exhibit. The most elaborately dec-

Two and a half millenia later, we, like the Macedonians, bury our gold in the ground, but they had the wit to shape it into the finest works of art they could envision. We have only the wit to cast it into bars and to bury the bars. If another 2,500 years go by and strangers stumble upon our golden hoard, will they marvel, as we marvel at the Macedonians, or merely wonder at the waste? □

Frank Getlein is a free-lance writer residing in Alexandria, Va. (not a conquest of Alexander the Great).

save



Primeau luxury
broadloom
of easy-care
Anso IV

by

Karastan

Who says anything beautiful and luxurious has to be delicate and costly? Primeau by Karastan is an elegant smooth velvet carpet thick with Anso IV, the advanced, tough soil-resistant nylon with static-control, heat-set and Kara-Gard[®] treated for double soil protection. What's more, it's ON SALE at a price that is very practical, too. In a wide choice of fashion colors.

ONLY \$21⁵⁰

reg. \$27.00 sq. yd.

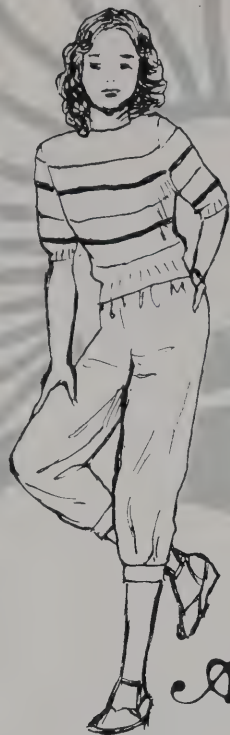
DON'T JUST BUY A CARPET
INVEST IN KARASTAN.

Carpet Showcase

3234 S. DIXIE
West Palm Beach
655-1500 • 833-3230

AS NEAR AS YOUR





Think Shape
Think Fun
Think Playful
Think Cotton
Think Summer
Think Fashion

*Anna
Lisa*

Garden Square Shoppes
Palm Beach Gardens

Harbor Springs
Michigan

Village Shops
Vero Beach



401 clematis st.
west palm beach

NOW LEASING
"to the trade" only

832-8700

SYBIL LEEK

THE STARS & YOU

Aries (March 21 - April 19)

If there is someone that you really liked and wanted him or her to respect you, now is the time to become acquainted. Be less aggressive and more agreeable and you will find things will be much easier for you. When dealing with your new friends, don't forget your old commitments and try to keep all appointments. There are some old responsibilities that need attending to and it would be better to get these out of the way early in the month rather than becoming so intrigued with your new friends and other amusements. Shopping plays a big part in your life this month along with a great interest in rearranging the house, changing decor or updating your kitchen. In fact, anything that seems new and bright and special attracts your interest. The only thing that could stop you is money.

Taurus (April 20 - May 20)

If you are a typically conservative Taurian, this month will provide some shocks in the way of unusual people arriving in your life. They may be introduced to you by your children or relations and some of them will take quite a lot of understanding. Ride with the tide and try to enjoy some of these unusual people. You may find it makes a break in an otherwise conservative life. You don't have to become friendly with all of them, but remember it takes all types to make the world. You have a greater ability this month to understand people than in previous months. If anyone confides secrets to you of these unusual people, don't parade them as eccentric. So many unforeseen circumstances change your life this month that you should be ready for anything. You will never have a dull moment.

Gemini (May 21 - June 20)

You need a lot of support this month and finding it may not be so easy. If fact, you are more likely to find it from friends than from your mate. At least give your mate a chance to help you if you need it. You are not so good at decision making this month. Since these decisions involve your family, you should arrange some family conferences. Your ideas on entertainment will be undergoing changes. You need not always try to keep up with the Joneses. May is the month for a lot of deliberation about your future lifestyle. Contemplate what you are going to do for entertainment and where you're going to spend the winter. You must watch your spending in all of the above areas. Money will come to you in large sums. Learn to allocate funds and be able to adjust accordingly.

Cancer (June 21 - July 22)

If you can stand the social pace this month, you will need to build up a lot of stamina. You must eat well and get plenty of sleep. You are very entertaining and people like to be intrigued by you. Don't be surprised when you are bombarded with requests and invitations to many social events. Don't let yourself get bored with business. If other members of your family have a hard time keeping up with you, don't worry. If business takes you on long trips away from home, make necessary arrangements to have bills taken care of in your absence. Most of all, try not to make your family feel neglected. They will give you all the support that you may need to carry on in business. They need to be reassured sometimes. Make sure everyone knows their place in your life. Consider throwing a family bash.

Leo (July 23 - Aug. 22)

Everybody is going to be pleased this month because some of the moody feelings you had last month will be passing away. It may not be that everything has been solved in the way of problems, but your attitude toward things are different. Everyone knows there is nothing worse than a sullen Leo, so get that smile back on your face and soon you will find yourself being asked out again. Make changes: go shopping for clothes and alter your appearance. Don't be afraid to use color. Don't let your friends try to change you back to your old self. Shop for yourself and enjoy it for a change. These changes do not indicate that the entire month of May will be one big uplift from moodiness. There will be a couple of temperamental periods around the middle of the month when you lose your temper.

Virgo (Aug. 23 - Sept. 22)

Although you find many obstacles in your way this month, you are smart enough to get around them. The time has come to take a break and start a few new projects that you have been wanting to do for yourself. When you are always giving all you have to others, you sometimes seem to forget that you have your own needs. Money will be at a good, firm point this month and a trip or a shopping spree is in order. You may want to add a spring suit to your collection of clothes. Family matters will be harmonious for you now that previously hidden problems are finally aired and settled. Tending to affairs of the heart will also be on the agenda. You may need to spend more time with the one who has caught your eye. Venture out when you can. Visit new shops and take yourself out for a special lunch.

Libra (Sept. 23 - Oct. 22)

Do something special for yourself and for your mate. A lovely, relaxing evening out on the town will bring you both back to reality. This hectic time that you have experienced at work is over and the praise for the effort and long hours will be just around the corner. Be sure to thank your family for all the understanding they have given you through this trying time. The rewards for your effort will be great. Take all the praise given to you in stride. Continue to be optimistic in all lines of business and all will fare well. Exercise throughout the entire month and the results will be an inspiring boost. If travel is in your plans, take care of all arrangements with a travel agency. This will provide you with extra time prior to the trip. Make sure that all legal matters are taken care of before departing.

Scorpio (Oct. 23 - Nov. 22)

You could find yourself in the social spotlight this month with an almost unexhaustible supply of vigor. These social activities may lead you into a summer romance. Do not let yourself fall on your face when it comes to planning entertainment in your home. If there is not enough time in your busy schedule, have your party catered. Keep this a secret and listen to the raves from guests. Indulge in a fashion spree, selecting the shorter, new styles and bright colors. This will give you a fresh approach to life and restore youthful carefreeness. Don't settle for anything less than the very best in your surroundings. If petty gossip has you in a rage, keep your temper under control. Your self-confidence rises quickly and your sardonic wit gets you out of trouble, except with employers.

Sagittarius (Nov. 23 - Dec. 21)

This month will find you outside and enjoying the fresh air and sunshine, as well as keeping yourself busy with your favorite outdoor sports. This interest in outdoor life will benefit both your well-kept lawn and your attempt to loose a bit of weight. Taking long walks and meeting friends during an afternoon break will perk you up for an exciting evening out on the town. Surround yourself with good friends who you enjoy entertaining and lighten your load at your place of business. It's time to feel young again through a more relaxed way of life and a greater zest for ordinary things. There will still be exotic moments, but you wouldn't crave for them so much. Young children are easier to understand now and more harmony will exist between the entire family. Financial investments are suddenly brisk.

Capricorn (Dec. 22 - Jan. 19)

This is going to be a month of intrigue and romance. You may want to reconsider getting involved with anyone on a romantic basis. You may have many talents, but try to conserve your energy. You will receive good news later in your social circle. If everyone seems to be demanding a piece of your time these days, let them know that there is not enough of you to go around. Your creative works have been noticed and a new career may be at hand. You have always had talent, but this is a high point in your activity and it seems that everyone will be viewing you in a different light. Money matters are best handled in person; phone calls sometimes result in lost messages. You will always be independent. You need to make plans for yourself and for the family, but don't try to take on too much.

Aquarius (Jan. 20 - Feb. 19)

This is going to be a month where you will have to take no for an answer. When you are dealing with other people either on levels of work or social matters, you may not have the same views or be as enthusiastic about the same projects. If this is the case, you need to seek help in another direction. When dealing with business partnerships, you have to be very firm about all obligations and commitments. If demands in the business world involve you, keep a sharp eye on the money that has been invested. You can handle problems behind closed doors and settle money matters right away. There will be no loss of faith if these are handled quietly. Take care when dealing with children. They need your attention. Make sure you have all the facts when a story has been related to you on a second-hand basis.

Pisces (Feb. 20 - March 20)

Your family may be seeking a lot of advice from you. People that are acquainted with you know how well you handle problems that give others a great deal of stress. You will be able to display this when you're approached by friends that may have a get-rich-quick claim. Be very wise when it comes to personal love affairs. Be alert and you will not have any patching up to do when it comes to past affairs. Getting away from things will benefit you at the moment. Plan for a long and quiet vacation. Decide where you want to go and make your plans early. Choose someplace where the theme will be total relaxation. The family will benefit greatly during vacation trips. With lots of fun on the agenda, be sure that you eat properly and don't overindulge. Take care of home security. □



SPARKLEWASH OF THE PALM BEACHES

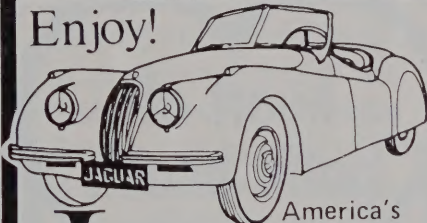
Nations Largest
Home Cleaning Specialists
All Work Fully Guaranteed
and Insured
Call for Free Estimates

CLEANS EVERYTHING OUTSIDE YOUR HOME

Wood • Brick • Stone • Cement
Metal • Mildew • Fungus
Soot • Rust • Stains • Roof • Siding
Carports • Chimneys • Gutters
Pools • Trucks • Trailers • Boats
Awnings

OWNERS: JACK VOGEL
SYLVIA ADDISON

530 17TH STREET
WEST PALM BEACH FLORIDA 33407
833-5515



Enjoy!

America's
Jaguar
MAGAZINE

"It's just like owning one!"

Our all-Jaguar automobile magazine is the world's largest Jaguar monthly publication for the enjoyment of the marque.

* 12 COLORFUL ISSUES A YEAR! *

Whether you own one, or are just interested in Jaguars, this one-of-a-kind magazine is perfect for your enjoyment. The large classified section is great for finding the Jaguar of your dreams and for all kinds of parts and services. A great gift for any auto enthusiast!

YES, I would like a year's subscription!
My check for \$30 is enclosed.
☐ I would like your FREE brochure first.

Name _____

Address _____

City _____ State _____ Zip _____

Make check payable and mail to:
EJAG PUBLICATIONS
BOX 220-PB, CARLISLE, MA 01741

Superior Furniture Showrooms

Upstairs  Downstairs

COMPLETE INTERIOR DESIGN
CARPETS - CUSTOM DRAPES
UNIQUE IMPORT-ACCESSORIES

Shop
at one of
Palm Beach County's
most unusual
Furniture
Centres



DRIVE OVER - IT ISN'T FAR!
32 S. DIXIE HIGHWAY
LAKE WORTH, FLORIDA
582-9936 582-5626

Our 32nd Year

heart of palm beach

motor hotel



Bird In Hand Pub

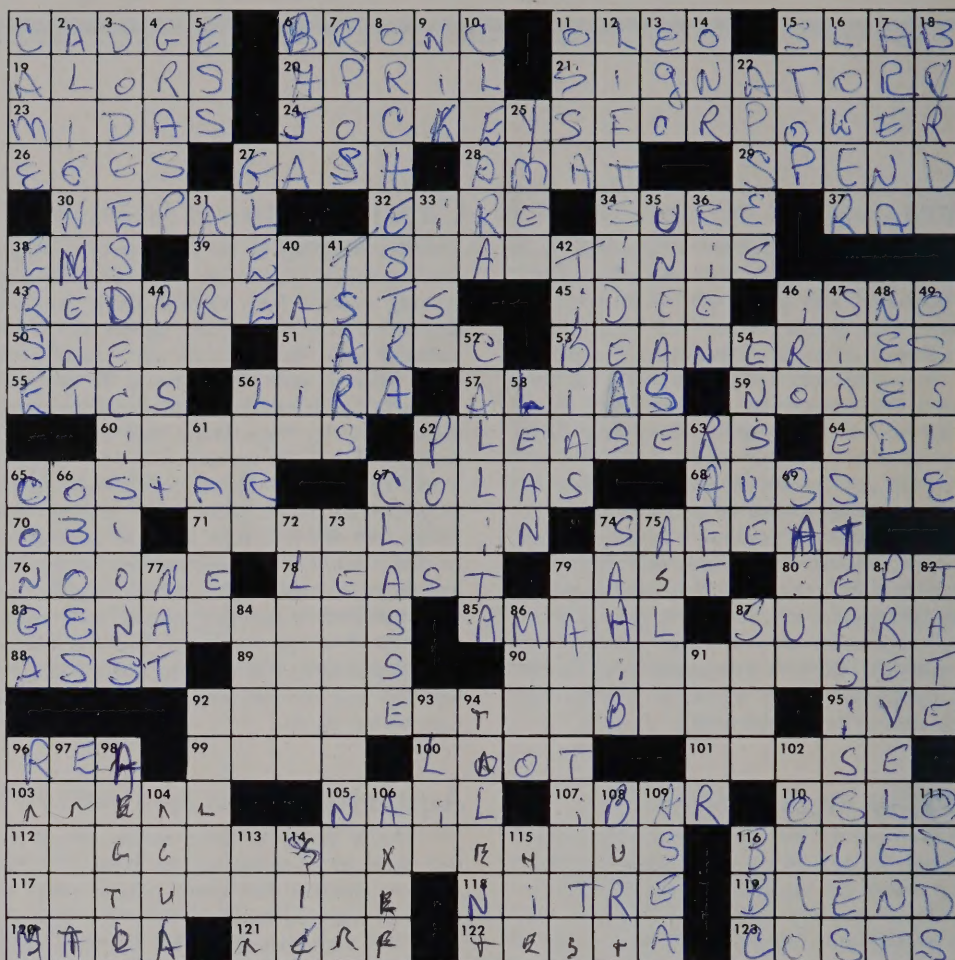
featuring steaks & cocktails



160 royal palm way, palm beach, fla.
655-5600

THE EXECUTIVE SHAPES UP

BY JOHN M. WILLIG



SOLUTION ON PAGE 71

ACROSS

- 1 Mooch
- 6 Wild horse, for short
- 11 Spread
- 15 Pie piece
- 19 Then, in Tours
- 20 "— in Paris"
- 21 Endorser
- 23 Man with a touch
- 24 Does a positional exercise
- 26 Layers output
- 27 Split
- 28 Amo, amas, —
- 29 Put out
- 30 Katmandu's country
- 32 Land of loughs
- 34 Certain
- 37 Ethiopian prince
- 38 Printer's measure
- 39 Exercises at lunch
- 43 Birds of a color
- 45 "— fixe"
- 46 "There — Greater Love"
- 50 "Mikado" executioner's weapons
- 51 Hassan's kingdom, to Mitterrand
- 53 Cheap food spots
- 55 Paper-saving abbrs.
- 56 Milan money
- 57 Otherwise named
- 59 Protuberances
- 60 Hawkeys
- 62 Obliging ones
- 64 Scotland airport code
- 65 Share the billing
- 67 Drinks
- 68 Down-under chap
- 70 Sash
- 71 — the market (play around)
- 74 "— first!"
- 76 Not a soul
- 78 Minimum
- 79 Resume info
- 80 Slender: Comb. form
- 83 Follows octo and septua
- 85 "— and the Night Visitors"
- 87 Above: Prefix
- 88 Subordinate: Abbr.
- 89 Disposes of
- 90 AFL-CIO pension fund, e.g.
- 92 Exercises faultlessly
- 95 "— got a secret!"
- 96 Kin: Abbr.
- 99 — penny ...
- 100 Booty
- 101 — grievance
- 103 Of a region
- 105 Brad's relative
- 107 Construction beam
- 110 European capital
- 112 Exercises for figure improvement
- 116 Used a tinting agent
- 117 Describing an insurance job
- 118 Saltpetre
- 119 Harmonize
- 120 Covered walk
- 121 Land measure
- 122 Seed integument
- 123 Expenditures

DOWN

- 1 Turned Up
- 2 Car repair job

- 3 Exercises inconclusively
- 4 Get the idea
- 5 Curve
- 6 — California
- 7 Mobile mail ctrs., of yore
- 8 Place for 66 down
- 9 Suffix with nud or beat
- 10 — profit
- 11 Peak in Greece
- 12 Exercises thought transference
- 13 Self
- 14 Fed. maritime agency
- 15 Watch of a kind
- 16 Let down
- 17 Where gladiators gathered
- 18 Folk-rock group of the '60s
- 22 Church areas
- 25 Norse giant of myth
- 27 Club of sorts
- 31 Book condensations: Abbr.
- 33 "— Pretty"
- 35 Disquiet
- 36 Nothing, in Nantes
- 38 Gaelic
- 40 Astrologer's charm
- 41 Rulers
- 42 Leg bones
- 44 Liquor up
- 46 Agency for W.W. II D.P.s
- 47 Works on a foot exercise
- 48 "— say more?"
- 49 Actor Davis
- 52 — day (go home)
- 54 Follow
- 56 Byronic hero
- 58 Spare
- 61 Beach sight
- 62 — "Annabel Lee"
- 63 Kon-tiki, for one
- 65 Cuban dance
- 66 See 8 down
- 67 French school form
- 69 Roman goddess of health
- 72 Patron saint of wool combers
- 73 Works out on the grapevine
- 74 Master, in Kepling's India
- 75 "A lady that's known —"
- 77 King Cole
- 79 TV celebrities, at times
- 81 Widespread
- 82 London art gallery
- 84 OPEC member
- 86 Island in the Baltic
- 87 H.H. Munro
- 91 Neighbor of Va.
- 92 — studio audience
- 93 Transport
- 94 Gift
- 96 Husbands of ranis
- 97 Belch
- 98 "Not a — stand on"
- 102 Viking invader of France
- 104 — Caliente
- 106 Wheel part
- 108 "Sesame Street" character
- 109 Bewildered
- 111 Tote board listing
- 113 NOW goal: Abbr.
- 114 Command to Fido
- 115 Never, in Nuremberg
- 116 British network

Let us care for someone you care for.

When someone you love needs private nursing care, you want a responsible, pleasant, fully experienced professional you can count on. That's what MEDICAL PERSONNEL POOL® specializes in. Providing the finest private duty nursing professionals available today. For personalized care in hospitals, nursing homes or patient's homes.

For a few hours a day or around the clock. As long as needed. With MEDICAL PERSONNEL POOL, you'll be assured of getting the right person for the job. Because we select our personnel carefully. Based on credentials, skills and experience. Then we go a step further. With our exclusive Skillmatchingsm system, which is perhaps the most exacting method in the industry for



matching the health care specialist to the specific needs of the patient.

We understand how necessary it is for you to have confidence in us. That's why all MPPsm employees, from Registered Nurses to home health aides, have to live up to our exceptionally high standards. Adhering to a Code of Ethics and Practices that's considered one of the strictest in the supplemental and private duty nursing fields.

So whenever we're needed, we'll immediately consult with your physician and you, to develop a comprehensive health care program.

Call us for details anytime. We are open 24 hours a day, seven days a week. With professionals ready to care for someone you care for.



**Medical
Personnel Pool®**

An International Nursing and Home Health Care Service.

Lear jet/ambulance service available Serving Palm Beach County since 1968.

Palm Beach, 211 Royal Poinciana Way 655-8622
Boca Raton, 855 S. Federal Highway 391-8439



R RICHARD PLUMER INTERIOR DESIGN

South Miami
5838 S. W. 73rd Street
(305) 665-5733

Miami
155 Northeast 40th Street
(305) 573-5533

Vero Beach
2945 Cardinal Drive
(305) 231-4166

Call or write for a complimentary color brochure.